L'ÉLÉGANCE NATURELLE DES GRANDS BOURGOGNES


## History \& tradition:

The total production of this vineyard is very small, the vineyard being only 3.75 acres. Puligny may have belonged to a certain Pullius in Gallo-Roman times. His estate was called "Pulliniacus" from which is derived the name Puligny (i.e. the property of Pullius). The name Garenne, means "warren" (a place where wild rabbits lived). This piece of land, on a mild slope, is now very highly prized. Soil: limestone. Mix of ochre earth and pebbles.

## Viticulture:

- Plantation density: 10,000 stocks/ha in order to extract all possible nuances from the terroir.
- Pruning: Guyot. Yield: 49hl/ha, low on purpose to limit the production of each vine stock.
- Supply: grapes and must purchased from regular suppliers with long term contracts.


## Vinification:

- Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained.
- No yeasts or enzymes are used. The wine goes directly into barrels after "débourbage" (decanting to reduce sediment).
- Ageing: Type: in barrels ( $25 \%$ in new oak). Length: 12 months. Origin of the wood: French oak forests.
- Follow-up: barrel by barrel.


## Tasting note by Véronique Boss-Drouhin

"Great finesse and breed in this wine. The colour, barely golden, is brilliant. On the nose, refined aromas of hawthorn, fresh almond and apricot, evolving towards candied fruit, hazelnut and grilled dried fruit. On the palate, a beautiful structure harmonizing nicely with fresh and velvety sensations. Long aftertaste, especially in the flavours".

## 2021 Vintage:

2021 required great technical skill as vinification had to be very precise. The whites show wonderful freshness. Carefully sculpted, the wines offer citrus notes of lemon and grapefruit. They reveal some fine balance


