

2022 Puligny-Montrachet Pucelles

Premier Cru- 100% Chardonnay

Located in the central section of the Côte de Beaune, where the celebrated Côte des Blancs (Slope of the Whites) is located. A few steps from Montrachet and Bâtard-Montrachet, Pucelles is one of the most prized white Premier Crus.

Winemaking

- Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.
- Harvest: grapes harvested by hand in open-work crates. If necessary, a careful sorting is proceeded.
- The juice of the last press is separated from the free run-juice.
- The juice is transferred into wine barrel after a little settling.

Ageing:

- The alcoholic fermentation as the malolactic and the ageing are being processed in oak barrels.
- The proportion of new barrels is around 20% to 25%.
- The ageing lasts between 16 to 18 months.

2022 Vintage:

2022 offered a good maturity with particularly aromatic white wines. Citrus and ripe fruit mingle with delicate floral fragrances, very often accompanied by slightly spicy pastry notes. The palate, tender and fleshy, is based on a strong texture. Endowed with a pleasant roundness and a rich aftertaste, the wines of this vintage are well-balanced and show an excellent ageing potential.

Tasting notes by Véronique Boss-Drouhin:

Beautiful, brilliant, pale gold colour. Elegant and flowery aromas where linden and pastry dominate, together with lemon rind and almond paste. As the wine matures, the aromas get even finer, with notes of dried fruit, honey biscuit and syrup. On the palate, the wine delivers an impression of finesse and seduction, with a wonderful silky texture and long lasting flavours lingering a long time in the aftertaste.

Service

- Cellaring: Optimal consumption: 8 to 10 years
- Ageing potential: 20 years Tasting temperature: 13°C (55°F)

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