

2023 PULIGNY-MONTRACHET

VILLAGE WINE - 100% CHARDONNAY

The vineyard site is the middle part of the Côte de Beaune is famous of its great wines. Puligny-Montrachet, as one of the villages of the Côte des Blancs, is one of these celebrated appellations.



HISTORY & TRADITION:

- Made famous by the illustrious Montrachet Grand Cru vineyard, Puligny has an ancient origin. Puligny may have belonged to a certain Pullius during the Roman empire. His estate was called "Pulliniacus" from which is derived the name Puligny (i.e. the property of Pullius, a fairly common name at the time).
- Soil: limestone. Mixture of ochre earth and small pebbles.

VITICULTURE:

- Plantation density: 10,000 stocks/ha in order to extract all possible nuances from the terroir.
- 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 "débouillage" (decanting of white wine to reduce sediment).

AGEING TYPE:

- In barrels (25% in new oak). Length: 12 months.

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2023 Vintage: 2023 stands out as one of the hottest years in Burgundy, even surpassing 2022. The grapes were harvested at perfect maturity. The wines are very aromatic with notes of yellow fruits mingling with flower hints. The palate is ample and full-bodied. They combine generosity, freshness, and finesse, with a climate that enhances the terroirs without overpowering them. Like 2022, the 2023 vintage is expected to be highly appealing.

Tasting note by Véronique Boss-Drouhin: "A wine of great finesse, distinguished and elegant. The colour is pure and bright, with light glints of white gold. The aromas evoke trees in bloom and white flesh fruit, like white peaches. With age, the aromas evolve towards almond and lightly grilled dried fruit. On the palate, there is a sensation of fresh silkiness. Long and persistent in the aftertaste, ending on an exceptional wealth of flavors, both floral and fruity".

Serving: Temperature: 55°F.

Cellaring: 4 to 15 years.

**WINE ADVOCATE
90 POINTS**

Drink Date: 2025 - 2035 Aromas of white flowers, sweet stone fruit and vanilla pod introduce Drouhin's 2023 Puligny-Montrachet Village, a medium to full-bodied, ample and fleshy wine that's lively and charming.

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Vinous-88-90

