

# 2023 PULIGNY-MONTRACHET CLOS DE LA GARENNE

PREMIER CRU- 100% CHARDONNAY

The middle part of the Côte de Beaune is famous for its great wines. Puligny-Montrachet, as one of the villages of the Côte des Blancs, is one of these celebrated appellations. Clos de la Garenne is a small vineyard (1.5 ha - 3.75 acres) located on the upper reaches of the appellation.

## 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.

### 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 notes 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.

For More

Information

#### Service

- Cellaring: Optimal consumption: 8 to 10 years
- Ageing potential: 15 years
- Tasting temperature: 13°C (55°F)















