



2024 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.

2024 Vintage: Challenging weather conditions left their marks on 2024 harvest, yet thanks to meticulous grape sorting and precise vinification, we achieved wines of remarkable quality, though in limited quantities. The extended sunshine through mid-September gave the white wines a beautiful balance, revealing aromas of fresh fruit and citrus, delicately mingled with hints of almond and white blossom. Elegant and refined, they offer both freshness and purity on the palate.

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.

Service: Cellaring: Optimal consumption: 8 to 10 years. Ageing potential: 15 years. Serve at: 55°F



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