



2024 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.



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



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 "débourage" (decanting of white wine to reduce sediment).

AGEING TYPE: In barrels (25% in new oak). Length: 12 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 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.

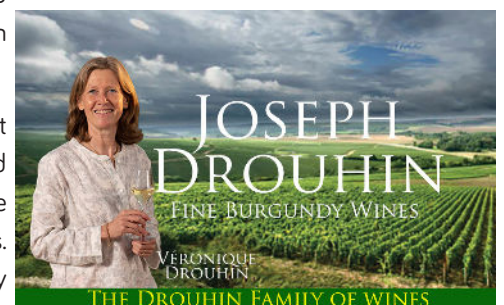
Tim Atkin MW-92 Points

Wine Advocate-90 Points

James Suckling-94-95 Points

Vinous-89-91 Points

Burghound-90-92 Points



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A focused nose of precise minerals, pie crust, yellow mustard, fine spices and toast. Very concentrated, with a dense center palate, fresh yet seamless acidity and a very long, integrated finish. Tank sample.

**JAMES SUCKLING
94-95 POINTS**

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