



Puligny-Montrachet

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Grape Variety: Chardonnay

Soil: Clay and limestone

Site: In the south of the Côte de Beaune, the terroirs of Puligny-Montrachet produce some of the greatest white Burgundies, including the famous Grand Cru Montrachet. The grapes vinified by Chanson are sourced from excellent plots of vineyards on mid-slope.

The Vintage 2019: After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. Moderate use of new oak.

Tasting: Pale gold colour. Delicate floral fragrances mixed with aromas of exotic fruit and pale fleshed fruit on a hint of vanilla and spices. Complex and well structured. Precise texture. Long finish and elegant finish.

Food pairing: Seafood, fish, mild cheeses as well as certain goat cheeses.