

# Puligny-Montrachet 1er Cru

## LES COMBETTES

### VINEYARD

The vines are located on the northern part of the village very close to the village of Meursault. It is one of the 3 most prestigious climates in the town but also the one that most resembles the structures we find in the great wines of Meursault.

Brown calcareous soils on hard Jurassic limestones.

Chardonnay. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 30 years.

### VINIFICATION

Manual harvesting, sorting on vines. In the winery, after a slight crushing, the grapes are pressed using our pneumatic presses. Following a slight settling, the grape must is put into 228-liter French oak barrels (15% new barrels) in which alcoholic and malolactic fermentations will take place in yeasts and indigenous bacteria. The aging is done on fine lees for 18 months. Without mashing. A month before bottling, the wine from the different barrels is racked in vats. Bottling according to the rhythms of the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration



### TASTING NOTES

On the palate, this wine is full and rich from the start. The mid-palate is full with notes of apricot, peach and citrus. The acidity is present but well enveloped by the richness of the wine. The finish is surprising because it reveals the origin of the plot, the terroirs of Puligny for their great finesse and elegance.

### PAIRINGS

Sushi, fish with cream, truffle pasta, Bresse poulard demi-deuil with truffle.

### SERVICE

12°C