

Puligny-Montrachet

2020



Vintage

2020 provided a very good crop. The wines deliver aromas of honey and fruit mingling with notes of dried fruit. The acidity level, higher than in 1999, enhances the impression of freshness.

SERVICE



Cellaring

Optimal consumption: 6 to 15 years
Ageing potential: 15 years



Tasting temperature

13°C (55°C)

Grape variety

Chardonnay

Vineyard

Producing commune: Puligny-Montrachet.

Site: 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.

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.

Tasting

par 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 flavours, both floral and fruity.

Winemaking

Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.

Harvest: grapes harvested by hands in open-work crates. If necessary, a careful sorting is proceeded.

Vinification: slow pressing in a pneumatic press. 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%.

The ageing lasts between 14 to 16 months.

Origin of the wood: oak grown in French high forest.

Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.