



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

PULIGNY-MONTRACHET LES CHALUMAUX

Premier cru - Côte de Beaune

The small village of Puligny-Montrachet shares with Chassagne, the finest white Grands Crus of Burgundy including the mythical Montrachet. It also has numerous Premiers Crus of renown like Chalumaux which has great distinction and remarkable aromatic persistence.

TASTING

TASTING NOTE: Complex bouquet with floral and fruit notes with a toasty touch. On the palate, the wine is a harmonious blend of power and mellowness. Good ageing potential.

FOOD/WINE PAIRING: Fish, seafood and shellfish in sauce.

SERVING TEMPERATURE: Between 12°C to 14°C

AGEING POTENTIAL: 5 to 7 years and more

KNOW - HOW

HARVEST: manual, in small cases of 13 kg. Careful manual sorting of each grape.

VINIFICATION: The pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles.

MATURING: 9 to 10 months in French oak, with up to 15% new oak, depending on the vintage, and for 3 to 4 months in stainless steel vats.

AGEING: The cellars of the Bastions of the ancient Château de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.

VINEYARD

GRAPE VARIETY: Chardonnay

SOIL OF THE APPELLATION: Limestone and clay on marly subsoil

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 5.79 hectares

