

Puligny-Montrachet

"Les Reuchaux"

SOILS : Clay, silt, limestone and chalk

GRAPE VARIETY : Chardonnay

VINEYARD & TERROIR

The appellation Puligny-Montrachet is located south of the prestigious Côte de Beaune region. An exceptional and unique terroir giving its white wines a rare finness. This Puligny-Montrachet "Les Reuchaux" shows a subtle yet aromatic palate on notes of citrus, roasted almonds and vanilla.

WINEMAKING & AGING

Traditional vinification process with indiginous yeast. The ageing process begins in oak barrels of which 30 % is new oak, for 10 months, followed by the wine being transferred into elliptical cement vats on fine lees and aged for a further 10 months.

Tasting

- Beautiful light gold in colour with green reflections. The nose opens up on citrus fruit, completed by aromas of mango, honey and vanilla. The palate is mineral and refreshing, finishing on soft notes of roasted almonds.
- Goes fabulously with seafood, scallops with lentils and fresh goats cheese.
- Best served at 10 – 11°C.