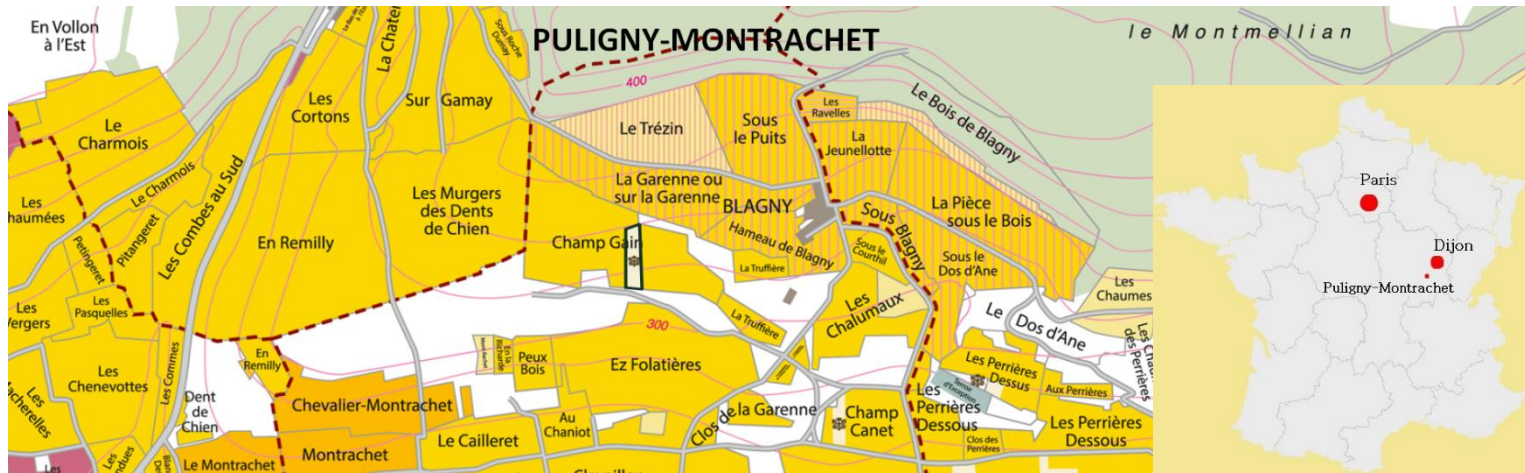


CLIMAT CARD

PULIGNY-MONTRACHET CHAMP GAIN 1^{ER} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

This plot located on the top of the hillside (between 250 and 300 meters) is surrounded by the forest. It benefits from the excellent Puligny-Montrachet terroir.

Name of the climat : Champ Gain

Operated vineyard surface : 0.31 ha

Grape variety : Chardonnay

Soil : clay-limestone very gravel with late maturity

Exposure : East

Location : top of the hillside

VINIFICATION AND AGEING

The first vintage was vinified in 2014. The low yields due to the forest environment and the altitude of the vines explain the rarity of this Puligny-Montrachet.

Harvest : manual harvest followed by a sorting of the grapes

Vinification : after a static clarification, the grape musts are put into oak barrels to start their alcoholic fermentation

Ageing : on fine lees in new oak barrels (35%) and in oak barrels of one or two years

Time of ageing : 15 to 18 months

TASTING

Charming and powerful aromas of brioche and fruits with a hint of iodine.

The mouth is harmonious, complex and well-structured. Great character on the palate due to the minerality of the terroir.

Service Temperature between 12° and 14°C

Food and wine pairings 🍷 🍷 🍷 🍷

Cellaring potential from now to 15 years