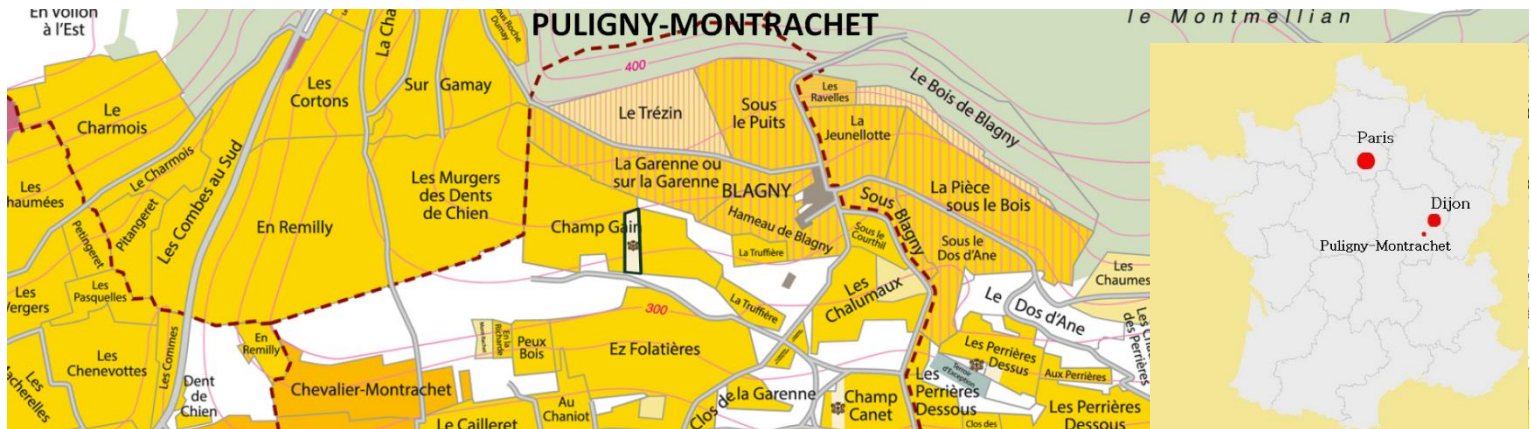


# CLIMAT CARD

## PULIGNY-MONTRACHET CHAMP GAIN 1<sup>ER</sup> CRU



CHÂTEAU DE MEURSAULT



### CLIMAT

This plot located at the top of the hillside (between 250 and 300 meters) is surrounded by 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 manual sorting of the grapes

Vinification : after a static clarification, the grape must is put into oak barrels to start the 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 an iodized hint.

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

