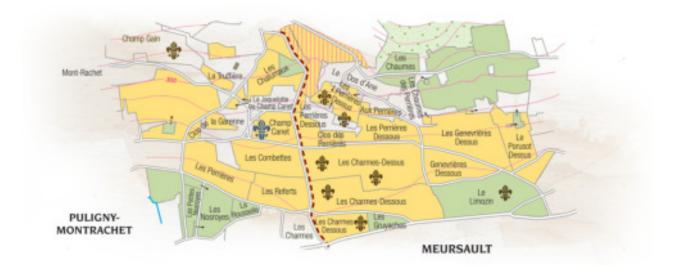


## CLIMAT CARD PULIGNY-MONTRACHET PREMIER CRU CHAMP CANET



## CLIMAT & TERROIR

Reputed Premier Cru from Puligny which has its place in the closed circle of the greatest white wines in the world.

**Operated vineyard surface:** 58 ares **Appellation:** Puligny-Montrachet Premier Cru **Soil:** gravel clay-limestone Grape variety: Chardonnay Exposure: East Location: top of the hillside

## VINIFICATION & AGEING

**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

Rich and complex nose with floral notes and some ripe fruits. The mouth is wide, elegant and mineral, balanced and complex with a great length.

**Food and wine pairings:** Citrus Langoustines, Brioche Foie Gras, Pear Dessers, Vanilla Millefeuille

**Cellaring potential:** from 12 to 15 years

