

Domaine Pillot
Fernand et Laurent

PULIGNY-MONTRACHET "NOYERS BRETS"

Characteristics

Chardonnay varietal pruned in Guyot simple. Those 1,24 acres of vines were planted in 1989.

Details

This wine is composed of one parcel of vines called 'Noyers Brets'. Situated close to the village of Puligny-Montrachet and not far from the Grands Crus Batard-Montrachet. The limestone clay soil allows the chardonnay to give a well balanced, fine wine.

Wine making

The grapes are hand-picked. Pressed, the juice is then fermented in French oak barrels (25% new). The wine is barrel aged until the following summer. In this way, the wine has time to integrate and confirm its personality. Bottled at the winery after aging for 11-12 months.

Paricularity

This wine couples the strength and elegance of the appellation Puligny-Montrachet. An ample, fine and long wine. Its aromas evoke white flowers, vanilla and citrus. Will easily age for 2-7 years. Consume at 14°C.

Tasting

The Puligny-Montrachet 'Noyers Brets' matches perfectly with most fish dishes and crustaceans. After aging for 2-3 years it couples perfectly with a farm raised chicken in a creamy sauce.

Laurent Pillot advices

In its youth, open this wine relatively chilled and serve as an aperitif.