



## PULIGNY-MONTRACHET "NOYERS BRET'S"

### 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.

### Particularity

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.