



PULIGNY-MONTRACHET PREMIER CRU LES COMBETTES

VINEYARD ORIGIN:

Soil: Calcareous clay

1 parcel in Puligny-Montrachet of "Les Combettes," planted in 1963 and 1972

Total surface area: 73a (1.8 acres)

VINIFICATION:

Long, gentle pneumatic pressing, *débourbage* over 24 hours; the must is then racked and transferred into cask

Alcoholic fermentation in oak casks, 22% new (maximum 1/2 Vosges, minimum 1/2 Allier)

Matured for 12 months in cask, aged 6 months in tank, then prepared for bottling

Homeopathic fining and very light filtering at bottling, as necessary

VITICULTURE:

100% Biodynamic viticulture

Ripeness monitored parcel-by-parcel for optimal harvest date

Hand-harvested with grape sorting