



## PULIGNY-MONTRACHET

### VINEYARD ORIGIN:

Soil: Calcareous clay

Village Appellation, Puligny-Montrachet: 7 parcels, total surface area: 4ha 64a (11.47 acres)

“Les Brelances”: 32 ouvrées (3.38 acres), planted in 1966 and 2003

“Les Grands Champs”: 8 ouvrées (0.85 acre), planted in 1990

“Les Nosroyes”: 8 ouvrées (0.85 acre), planted in 1967

“Les Reuchaux”: 8 ouvrées (0.85 acre), planted in 1989

“La Rue aux Vaches”: 8 ouvrées (0.85 acre), planted in 1963

“Les Tremblots”: 40 ouvrées (4.23 acres), planted in 1955,1970,1972,1979 and 1982

“Les Houlières”: 4.5 ouvrées (0.48 acre), planted in 1980

### VINIFICATION:

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

Alcoholic fermentation in oak casks, 18% new (maximum 1/2 Vosges, minimum 1/2 Allier)

Matured for 12 months in oak casks, then aged 6 months in tank and prepared for bottling

Homeopathic fining and very light filtering, as necessary

### VITICULTURE:

100% Biodynamic viticulture

Ripeness monitored parcel-by-parcel for optimal harvest date

Hand-harvested with grape sorting