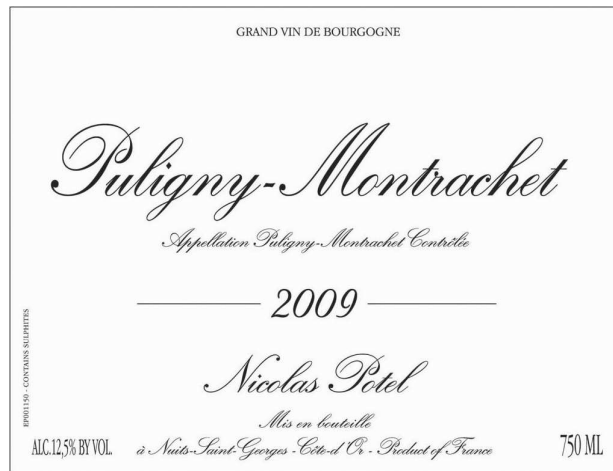


Nicolas Potel



PULIGNY-MONTRACHET 2009

AREA OF PRODUCTION : Between Meursault to the north and Chassagne to the south, Puligny Montrachet is part of the trio of prestigious villages of great white wines on the Côte de Beaune. Puligny shares the Montrachet appellation, the Prince of Burgundy's white crus, with Chassagne Montrachet.

SOIL TYPE: Calcareous brown soils and banks of marly, clay chalk

GRAPE VARIETY: 100% Chardonnay

WINE MAKING TECHNIQUES: Grapes from up to 15 different growers are harvested by hand, undergo bunch selection in the vineyards, before being transported to the winery to be pressed. The juice is allowed to settle for 24 hours before being pumped into barrels for the alcoholic fermentation. This will be followed by the malolactic fermentation, and the wine will mature for 10-12 months with regular stirring of the lees to add texture and complexity until bottling.

TASTING NOTES:

Colour: Golden colour

Bouquet: The bouquet has mocha aromas, warm cookies and vanilla with a hint of menthol

Palate: Both powerful and taut. The praline notes are revealed and there is a slight woodiness. It supports the complexity and great richness of this wine

SERVING TEMPERATURE: 12 to 14 ° C.