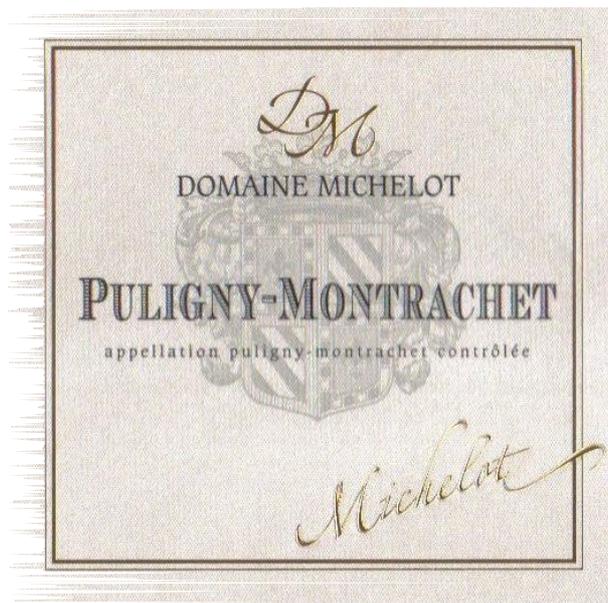


Puligny-Montrachet

This wine comes from grapes grown in two parcels. One sits below the 1er Cru Perrières appellation and has a clay/limestone soil with a gravel subsoil. The other is the 1er Cru les Clavoillons appellation and the soil here is has more clay. Judicious blending of these two parcels lets us make a wine with the classic mineral notes of Puligny-Montrachet.

Generally the wine should be drunk between 4 and 8 years after bottling. Aged 8 to 10 years the wine acquires toasty notes.

It makes an excellent aperitif and goes well with fish or shellfish. It is particularly good with foie gras. Serve between 10 and 12 degrees.



Wine should be a sophisticated drink, rich but always refreshing.