

CHANSON

En Bourgogne depuis 1750



Puligny-Montrachet

Puligny-Montrachet Hameau de Blagny 1^{er} Cru 2004



Grape Variety : Chardonnay

Soil : Clay and limestone

Site : Area of production in the village of Puligny Montrachet. "Hameau de Blagny" is a plot located north of the village on the upper part of the hill on the boundaries with the Meursault area of production.

The Vintage 2004 : Harvest took place at the end of September after a cool and humid Summer with short periods of very hot weather. The "tri", sorting of the grapes was drastic to keep only the very ripe berries. The combination of strictly controlled yields, a good acidity and a meticulous vinification process results in a great vintage for white Burgundy. Aging in casks during 12 months.

Tasting : Pale colour with emerald tinges. Very pure and fresh floral fragrances (acacia), green almond and honey and honey enhanced by a beautiful minerality and a subtle vanilla note. Elegant, well-balanced. Beautiful aromatic combination underlined by a very fine minerality and a well-integrated oak note. Long aftertaste.

Food pairing : To be enjoyed with "foie gras", seafood, fish and goat's cheese.