

Joseph Drouhin® Puligny-Montrachet



The central part of the Côte de Beaune comprises an area predestined to produce great white wines, and Puligny-Montrachet is certainly one of its most glorious examples.

The clay and chalky soil, which is very stony, has good drainage and warms through easily.

The Chardonnay is the unique grape variety used to produce these great white wines.

The House of Joseph Drouhin brings to the making of these wines its utmost care, in the respect of tradition.

At the time of harvest, usually around mid-September, the grapes are hand-picked in small cases, then brought to the winery "en Chavet", in Beaune. The grapes are gently pressed. The juice settles down for few hours before going into oak barrels. Once the alcoholic and malolactic fermentations are completed, the wine is racked off its lees. It is aged in oak barrels for 9 to 10 months.

In brief:

Grape varietal : Chardonnay

Style of the Wine : The wines of Puligny possess a whole range of very distinguished and distinctive aromas: almond paste, fern, exotic fruits, amber and white flowers. Their acidity on the palate is rather subtle, allowing the intense smoothness and impressive lingering taste to come through.

Food Harmony : Due to the refinement of their bouquet and the elegance of their flavors, these great white wines are unquestionably destined to accompany haute cuisine: shellfish cooked in a light wine sauce (court-bouillon) or any delicate fish (such as Dover sole) prepared grilled or poached.

Serving : The wine should be served no colder than 13° Celsius (57°F).

Vintage : The wines overall present the same characteristics. They are ripe, soft, "gras" (velvety texture) and easy to drink. The aromas are most pleasant and there is a remarkable intensity of flavors. They are magnificent in their generosity!

