



Domaine de la Choupette
GRANDS VINS DE BOURGOGNE



Puligny-Montrachet

Vieilles Vignes

2023

Varietal

100% Chardonnay

Terroir and Vinification

Clay limestone stony soil. Sustainable agriculture with plowing of the vineyard and thinning out of the leaves. Traditional fermentation in oak barrels with complete malolactic fermentation. Ageing on lees in oak barrels (50% new, 50% used) for 10 months.

Tasting Notes

Appearance: pale yellow color

Nose: oak is present, with hints of acacia and honeysuckle and maybe a bit spicy.

Palate: round, with notes of apricot, brioche and almond. Deep and rich with a long spicy finish.

Wine and Food Pairing

Ideal with poached-eggs in white wine sauce - Provence style dorade - ham wrapped veal - Chaource cheese.

Service temperature : 10 to 12°C (50 to 53°F)

Cellaring potential

3-5 years

