

PULIGNY-MONTRACHET

LES ENSEIGNÈRES

2016



TERROIR

We now enter the world of the great white wines of the Côte de Beaune. Puligny-Montrachet yields some of the purest and most elegant wines of Burgundy. This plot of the winery was bought in 1994. This climat enjoys privileged location at the heart of the Puligny-Montrachet villages. It is located right below the grands crus Bâtard-Montrachet and Bienvenues-Bâtard-Montrachet. These old vine stocks are pampered since they are horse plowed.

Area 20 acres

Average age of vines 65 years old on average

TASTING

The nose shows great finesse, with citrus and white flowers aromas. A touch of spice (vanilla) brings its some complexity. A perfectly balanced texture with great finesse rounds out the palate. A harmonious and crystal clear Chardonnay from Burgundy. To pair with sea bass and butter sauce.

VINTAGE

The year 2016 will go down in history in Burgundy, as the vines suffered from very rough spring weather. Thankfully, the warm and sunny summer that followed helped them recover. At the end of April, spring frost damaged a lot of vineyards. Chambolle-Musigny was sadly one of the most damaged wine regions. The following spring months were gloomy and very humid. Luckily, July came with bright sunshine. Because of the successive low yields due to the bad weather, the grapes were very concentrated. Yet, they still managed to reach unexpected ripeness. Akin to 2015 even. The harvest started on September 25th, under a bright sun. Harvesting on a later date than usual helped preserving the freshness of the fruits, while obtaining some cuvées as charming and generous as vintage wines with remarkable maturity.