

PULIGNY-MONTRACHET

LES ENSEIGNÈRES

2018



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

Because of its unusual levels of maturity for Burgundy, the 2018 vintage will undoubtedly be an exceptional one. The wines stand out by their exquisite concentration, softness and beautiful aromatic intensity. Yet, spring that year was a delicate time in the vineyards. Humidity settled in for several long weeks. Finally, around mid-June, the weather turned for the best and brought warmth, sunshine and dry air for a few months. The first sounds of pruning shears at work were heard on August 31st. The grapes harvested were full of sugar and perfectly healthy. Staying attentive was very important to keep the grapes from shriveling. This is essential to preserve the freshness and the aromatic precision that lovers of great pinots noirs from Burgundy are so fond of. During vinification, fermenting was at times hectic and asked for constant vigilance. By the end of vatting, yeast had become slow. This year will be remembered for its singularity and for welcoming Marine Sigaut, Anne and Hervé's daughter, as Head of Export and Communications.