

## PULIGNY-MONTRACHET

LES ENSEIGNÈRES

2019



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### 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

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### 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.

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### VINTAGE

A refined vintage born in serenity.

"It feels good, especially after the 2018 harvest that required constant attention", recalls Anne Sigaut. The extraordinarily healthy grapes matured effortlessly in the nonstop sun brought by an early summer heatwave. It barely rained in August and not a single drop of rain fell in September. The only concern that year was preventing the berries from drying out because of the multiple heatwaves before harvesting. "We decided to go in the vineyards three weeks before the harvest to cut off the grapes that had been fried by the sun. I am very grateful for my female staff!" adds Anne Sigaut. The harvest began on September 12th, earlier than usual, yet slightly later than in 2018. These additional days made the fruits more balanced, with no excess sugar (around 13.5° potential). Always aiming to protect the fruits' freshness, the Domaine chose to only harvest in the morning, even if it meant asking the grape pickers to be ready to start work at 7am. Their efforts were not in vain: yields were satisfying, except in the plots in the village of Chambolle and Les Fuées 1er cru which suffered from dry weather conditions. Most importantly, the vines offer great harmony, with silky tannins and beautiful aromatic elegance. The 2019 vintage superbly highlights the floral notes characteristic of Chambolle-Musigny wines.