



CHAPELLE DE BLAGNY

GRANDS VINS DE BOURGOGNE



PULIGNY-MONTRACHET 1^{ER} CRU HAMEAU DE BLAGNY

Soil & Climat

Marnes argilo-calcaires, les 3 vignes que nous possédons de ce climat sont situées juste en dessous de notre cuverie.

Grap and Driving

- 100% Chardonnay.
- Vine on average 40 to 70 years
- Planting density 10 000 vines / ha
- Guyot or Guyot Poussard pruning with few Cordon de royat
- High Environmental Value (HEV) certification since 2015

Vinification method

Manual Harvest. Traditional vinification. Pneumatic press, max 2b. Cold musts clarification by decanting 24 h. Fermentations (AF + MLF) in oak barrels aged from 1 to 4 wines. Maturing on fine lees for 12 months, then 3 to 6 months in stainless steel tanks. Bottling and racking at the domain.

Wine from an steep slopes with clayey-calcareous subsoils is always strongly marked by its terroir. Floral and fruity notes. A wine which combines fatness with minerality while maintaining its finesse.

It is ideal with seafood, fish cooked with cream, or with strong cheese such as Munster and Comté.