Bourgogne de
Vigne en Verre

Domain Bitouzet-Prieur

Classification :

Village

Région : La Côte de Beaune

Cépage : Chardonnay





Température de service :
8 à 12°C

Durée de conservation :
5 à 10 ans

Puligny Montrachet "Les Levrons" (White)

La Côte de Beaune - Chardonnay

Origine

The local spot known as “Les Levrons” is situated north of Puligny Montrachet, below the "Les Champs Canets" *1er cru*. The soil here is clay-limestone with a high clay content at the bottom of the parcel. The top of the parcel is particularly stony and drains well.

Vinification

The grapes are harvested by hand and go directly into the press. The pressing operation is smooth and slow in order to extract the grapes’ best constituents. After a light settling, the musts are transferred into French oak barrels (20-25% new oak), where alcoholic fermentation (using indigenous yeasts) will take place, followed by malo-lactic fermentation. After 12-16 months' ageing, the first racking, then a light fining, are carried out. Bottling takes place at the end of the second winter following the harvest.

Notes de dégustation :

Green-gold hue with very pale yellow nuances. Aromas of very young, white flowers dominate on the nose, then evolve into aromas of green almonds and hazelnuts. On the palate, the wine a fresh, fruity, crisp and elegant. It is generally less fat, and often more chiseled and refined, than its neighbour, Meursault

Mets d'accompagnements

Puligny is great as an aperitif and pairs well with all types of quality fish (from sole fillet to monkfish kebabs), prawn salad, and poultry in a creamy sauce. It also goes well with a creamy cheese such as Brillat Savarin.

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