



DOMAINE
THOMAS-COLLARDOT

PULIGNY-MONTRACHET 1er Cru Hameau de Blagny

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

CLIMAT: The name of this climat designates the houses of the hamlet. Here the Cistercian monks of Maizières, the fathers of Montrachet, cultivated vines in the 12th century.

PLOT: 18a42 planted in 1962. This plot is located on the heights of the village of Puligny-Montrachet. Located 350 meters above sea level, this hill rests on a rich and deep marl-limestone soil.

HARVEST: By hand in small pierced boxes.

VINIFICATION & AGING:

Slow and gentle pressing during 4 hours, 24 hours settling and racking in 350 liter oak barrel for alcoholic fermentation with indigenous yeast. Aging on lees for 10 to 12 months and blending in stainless steel vats for 2 to 4 months.

TASTING: Nice bouquet of ripe and crunchy orchard fruits. A medium bodied and elegant palate with flavors of hazelnuts, almonds and wet stones. A wine with a fine and mineral profile, ending with a long and precise finish.

4 RUE DE POISEUL
21190 - PULIGNY-MONTRACHET - FRANCE

+33 (0)6 23 76 92 51
contact@domaine-thomas-collardot.com

