



DOMAINE  
THOMAS-COLLARDOT

## PULIGNY-MONTRACHET Au Paupillot

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

CLIMAT: Benefiting from a land rich and strewn with pebbles, this climate where an underground stream flows «La Lauche» comes from the Latin Populus designating the Poplars.

PLOT: 13a31 planted in 1974 located at the bottom of the hill on the outskirts of the village facing east/west.

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: Bright yellow color. Fresh nose, and fruity with mineral notes. On the palate, a beautiful freshness supported by a subtle minerality, followed by the greediness of a juicy flesh punctuated by a saline finish.

4 RUE DE POISEUL  
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