



DOMAINE
THOMAS-COLLARDOT

PULIGNY-MONTRACHET Derrière la Velle

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

CLIMAT: This name refers to the Gallo-Roman term “villa” (house) which was located very close to the plot.

PLOT: 10a83 planted in 1962 exposed north/south located down the hill on the out skirts of the village towards Meursault.

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: Pure and shiny color with golden reflections. Expressive and elegant nose of white flowers with honeyed notes. Opulent and intense palate of crunchy fruits. A concentrated wine maintained by a beautiful minerality.

4 RUE DE POISEUL
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