



DOMAINE
THOMAS-COLLARDOT

PULIGNY-MONTRACHET La Rue Aux Vaches

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

CLIMAT: A brown, rich soil, dotted with small pebbles. The cowherd of the village took the cows of the village to graze on the mountain in summer and passed through the Rue aux Vaches which runs along the plot of the same name.

PLOT: Located in the heart of the appellation, 19a73 planted in 1983. East/West exposure, it culminates at an altitude of 230 metres.

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: A light, fresh and racy nose. On the palate, ripe fruit accompanied by slight notes of mirabelle plum. A mouth full of tension enhanced by a finish of ripe fruit.

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