



DOMAINE  
THOMAS-COLLARDOT

## PULIGNY-MONTRACHET Les Climats

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

CLIMAT: A blend between the parcels of the villages and premiers crus of the domaine

PLOT: Houlières, Derrière la Velle, Au Paupillot, Rue aux Vaches, Les Nosroyes, Les Enseignères, Hameau de Blagny, Les Folatières

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: An expressive nose of fresh fruit. Rich and complex, the palate reveals citrus notes and a slight creamy touch. The finish is persistent.



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