



DOMAINE
THOMAS-COLLARDOT

PULIGNY-MONTRACHET Les Enseignères

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

CLIMAT: This climate name was noted in 1740 the Sensennières, that is to say the lands of the bishop of meaning who was in relation with the bishop of Autun whose Puligny-Montrachet depended.

PLOT: Two plots of 6a50 planted in 1930 and 6a22 planted in 1988 facing north/south. At an altitude of 240 meters, they enjoy a very good geographical location directly under the Grands Crus Bâtard and Bienvenues-Bâtard-Montrachet.

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 mineral nose with aromas of white fleshed fruits. On the palate, a chiseled attack followed by a beautiful long concentration revealing a final minty touch.

4 RUE DE POISEUL
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