



DOMAINE
THOMAS-COLLARDOT

PULIGNY-MONTRACHET Les Houlières

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

CLIMAT: His name comes from «houille», burgundian term which designates the peat, light and spongy material which forms in the marshes.

PLOT: 12a70 planted in 1986 exposed Est/West located in the bottom of the village at the limit of Chassagne-Montrachet appellation.

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: Beautiful golden and luminous color. Fine and delicate nose with floral and citrus notes. Mineral and juicy on the palate. A lively and harmonious wine, all in lightness.

4 RUE DE POISEUL
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