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PULIGNY-MONTRACHET Les Nosroyes

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

CLIMAT: Located under the 1er Cru Perrières, "Les Nosroyes", and "Les Petites Nosroyes" are on a stony hillside and their name is a transcription of the old French Noieroie "place planted with walnut trees".

PLOT: 27a30 planted in 1960, this vine planted East/West culminates at an altitude of 240 meters.

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 alcohlic fermenation with indeginious yeast. Aging on lees for 10 to 12 months and blending in stainless steel vats for 2 to 4 months.

IASTING: A pale yellow color, aromas of citrus fruits and vine peach on the nose. On the palate, a beautiful acidity sublimates persistent citrus notes to give this wine extra length.