

# DOMAINE CHAVY-CHOUET

## PULIGNY-MONTRACHET LES ENSEIGNÈRES

Burgundy , France



<b>Availability</b>	Private import
<b>Human</b>	Romarc Chouet
<b>Millésime</b>	2017
<b>Appellation</b>	Puligny- Montrachet AOC
<b>Lieu, Lieux-Dits</b>	Les Enseignères (Climat)
<b>Sols</b>	Clay Limestone
<b>Altitude Des Vignes</b>	240 meters above sea level
<b>Orientation</b>	South-East
<b>Cépages</b>	100 % Chardonnay
<b>Viticulture</b>	Organic
<b>Palissage</b>	Guyot 65 years old vines
<b>Pi/Hect</b>	10 000 ft/ha
<b>HI/Hect</b>	55 hl/ha
<b>Vendanges</b>	Hand harvested
<b>Vinification</b>	Pneumatic pressing 2h, 24h settling, without chaptalisation, gravity sinking in wooden cask
<b>Levures</b>	Indigenous
<b>Élevage</b>	9-12 months in barrels, 20% new oak
<b>Volume D'alcool</b>	12.5% alc./vol.
<b>Sucre Résiduel</b>	<2 g/l
<b>Acidité Totale</b>	5.5 g/l
<b>Color</b>	Light yellow
<b>Degustation</b>	The wine as a fragrant bouquet with flecks of white chocolate and almond, like pimped up version of the Les Fermelottes. The palate is medium-bodied with a fine thread of acidity, vibrant and poised with a touch of salinity on the finish.
<b>Temperature Of Service</b>	12-13 °C