

# DOMAINE CHAVY-CHOUET

## PULIGNY-MONTRACHET LES ENSEIGNÈRES

Burgundy , France



**Availability** Private import

**Human** Romaric Chouet

**Millésime** 2017

**Appellation** Puligny- Montrachet AOC

**Lieu, Lieux-Dits** Les Enseignères (Climat)

**Sols** Clay Limestone

**Altitude Des Vignes** 240 meters above sea level

**Orientation** South-East

**Cépages** 100 % Chardonnay

**Viticulture** Organic

**Palissage** Guyot 65 years old vines

**Pi/Hect** 10 000 ft/ha

**HI/Hect** 55 hl/ha

**Vendanges** Hand harvested

**Vinification** Pneumatic pressing 2h, 24h settling, without chaptalisation, gravity sinking in wooden cask

**Levures** Indigenous

**Élevage** 9-12 months in barrels, 20% new oak

**Volume D'alcool** 12.5% alc./vol.

**Sucre Résiduel** <2 g/l

**Acidité Totale** 5.5 g/l

**Color** Light yellow

**Degustation** The wine has 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.

**Temperature Of Service** 12-13 °C

BOIRES