



Champagnes & Châteaux  
QUALITY SINCE 1989

## PULIGNY MONTRACHET 1ER CRU LA GARENNE 2020 DOMAINE SYLVAIN LANGOUREAU

Nestling in the valley above Chassagne and Puligny-Montrachet, lie the two villages of Gamay and Saint Aubin. Sharing the Saint-Aubin appellation, they are immensely proud of their proximity to Le Montrachet itself. After extensive tasting we discovered Sylvain Langoureau with the very style we were looking for – rich, generous, subtly-oaked, well-balanced acidity.

**Grape:** 100% Chardonnay

### Vineyard & Vinification Note:

**Environment:** very good conditions allowing good maturity

**Yield:** 48hl/ha

**Soil:** Clay-limestone with white marl and rocks subsoil.

**Age of vines:** 60 years

**Density:** 55 hectares

**Vinification and ageing:** After pressing, the musts are stabilised during 12 to 24 hours. Fermentation in barrels, 25% new oak. Ageing for 10 months then fining in barrels and bottling after a light filtration.

**Burghound:** This is aromatically fairly similar to the Chalumeaux but with a slightly cooler character thanks to the presence of more citrus elements that can also be found on the dense and seductive middle weight flavors that flash even more minerality on the clean and decidedly dry finale that is not quite as complex though just as persistent. It's possible that this quality effort will catch the Chalumeaux in time. **92 Points, Coup de Coeur, June 2022**

**Food Pairing:** Pairs beautifully with pan-fried foie gras, fish (sole, monkfish), shellfish, poultry and cheese.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e [info@champagnesandchateaux.co.uk](mailto:info@champagnesandchateaux.co.uk)

[champagnesandchateaux.co.uk](http://champagnesandchateaux.co.uk)

