



Champagnes & Châteaux
QUALITY SINCE 1989

PULIGNY MONTRACHET 1ER CRU LA GARENNE 2022 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.

Tasting Note:

The palate is lively, ample, racy and very long. Can be kept up to 7 years

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



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