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Chardonnay  
Puligny-Montrachet "Corvée des Vignes" 2020

**Soil:** Sedimentary and clayey soils deposited on a bed of Chassagne limestone

**Climate:** Warm summers and dry autumns, wet springtimes are possible

**Profile of the parcel:** Vines planted in 1954. Guyot pruning. Soil plowed without grassed rows. Fruit certified organic by Bureau Véritas France FR-BIO 10 Agriculture France.

**Vinification:** Fruit harvested August 25<sup>th</sup> 2020. Fermented and raised fifteen months in French oak. Finished in stainless steel. Bottled November 19<sup>th</sup> 2020, a fruit day in the biodynamic calendar. Filtered, fined. Alcohol 13.5% by volume.

**Volume:** 4,5 hl for 7.7 ares (0.19 acre); 50 cases

**Tasting:** Still young and closed, its freshness with citrus notes, full mineral background and discreet oakiness on the nose will not disappoint you on the palate. Will accompany your shellfish and scallops with cream. Recommended serving temperature of 55°F while young. Can be kept up to 10 years in good conditions.

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