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Chardonnay  
Puligny-Montrachet "Corvée des Vignes" 2021

**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 the mornings of September 24<sup>rd</sup> 2021. Fermented and raised nine months in French oak barrel; 16% new oak. Finished in stainless steel. Bottled July 12<sup>th</sup> 2022. Filtered without fining. Alcohol 13.5% by volume.

**Volume:** 4,15 hl for 7.7 ares (0.19 acre); 45 cases

**Tasting:** Discreet on the nose, but reveals notes of primrose, almond and quince with a delicate oakiness 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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