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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:** Pleasant notes of primrose, almonds, and quince on a delicate woody background. Good mouthfeel and a lot of sweetness for this 2021. It will accompany scallops with cream, a good mushroom risotto or game birds. Temperature 13° C recommended. Will keep for ten years in good conditions.

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