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Chardonnay Puligny-Montrachet "Corvée des Vignes" 2023

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 8 th 2023. Fermented and raised ten months in French oak barrel. Finished in stainless steel. Bottled September 2 nd 2024. Fining and Filtered. Alcohol 13.5% by volume.
Volume:	4.14 hl for 7.7 ares (0.19 acre); 46 cases
Tasting:	This vintage is surprising both for its mineral freshness and its salinity on the palate. In its youth, it will surprise you with its fruitiness, roundness and balance. Good aromatic persistence. Ideal with shellfish, scallops in cream sauce or grilled white meats. Best opened half an hour before serving. Recommended temperature 13°C. Keeps for up to ten years in good conditions.