



Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

PULIGNY-MONTRACHET 1^{ER} CRU "HAMEAU DE BLAGNY"

The Cistercian monks of Maizières were already working this land in the 12th century. This 16 are 95 ca (about 0.4188 acres) plot entered the domaine in 2014. Facing south-east and 50 years old, it is at an altitude of 300 metres.

To promote mycorrhization and biodiversity, grass grows between the rows and ground cover grows under the rows. Grapes are harvested by hand into crates. Pressing is done gently, using a pneumatic press, which allows us to adjust the presses according to the year. After a 36-hour clarification phase, so as to work on fine lees, the must is transferred to stainless steel vats for fermentation followed by ageing for 14 months in oak barrels, 30% of which are new. Gentle stirring takes place every 15 days for 5 months.

Our Puligny-Montrachet 1er cru "Hameau de Blagny" is a rich wine with beautiful minerality, a pale yellow colour, and luscious notes of almond paste, vanilla, hazelnuts and white flowers.

In the mouth it is well-balanced, with a long, complex finish on notes of peppermint and citrus fruits. Its full personality will be developed in 2 to 3 years.

With food:

Perfect with rabbit with a mustard and blackcurrant sauce, Bresse chicken, salmon with fennel, scallop velouté, grilled shad on vine shoots, Colombine soup, truffle pâté.

Cheeses: Munster, 36-month Comté, goat's cheese, mature Gouda, Morbier

Dessert: amandine with figs, pear in Hippocras

Ideal serving temperature: 12°.

