Puligny Montrachet Dom. Jean Pascal 2022



Region

Côte d'Or stretches from Dijon in the north to Santenay in the south, via Beaune. The wines produced here are more complex, more expensive and more lasting than elsewhere in Burgundy. They come from famous villages such as Vosne Romanee, Pommard, Volnay, Meursault and Puligny Montrachet. The region is divided into two parts, Côte de Nuits to the north and Cote de Beaune to the south. The first produces almost exclusively red wines, the second both red and whites. Cote d'Or takes its name from the Orient; the vines face east to make the most of limited sunlight.

Producer

The Domaine was founded in 1920 in Puligny-Montrachet and is now owned by Jean-Luc Pascal. It comprises 14 hectares of vineyards across four communes of Cote de Beaune, Auxey Duresses, Meursault, Volnay and Puligny-Montrachet. This small family domaine on the outskirts of the village of Puligny embodies meticulous traditional winemaking with minimal use of oak. In the early 2000s, Jean Luc's son, Yann and his wife Alexandra arrived on the estate and have now taken over the production. Yann works in the vineyards and Alexandra is the winemaker. It has remained a very small family business and they continue to make very high quality wines from the Cote de Beaune.

Tasting Notes

Jean Pascal runs his small family domaine in the village of Puligny by meticulous traditional winemaking. With small parcels of vineyards located across 4 communes in the Cote de Beaune and a reputation for excellent valued white burgundies, his Puligny Montrachet does not dissappoint. It is wonderfully elegant, oaked for 11 months in french barrique, adding a complex charm and retains a lovely concentration of fruit, displaying butterscotch and hazelnuts notes, and finishing with rich flavours of brioche and cinnamon.

Food

A complex wine that will enhance seafood, cold meats and poultry.

Technical Informati	on			
Country	France	Dry/Sweet Style	Dry	
Region	Cote d`Or	Alcohol Content	13%	
Grape(s)	Chardonnay (100%)	Closure Style	Diam	
Туре	White	Organic/Biodynamic	No	
Style	Mineral	Allergens	Milk:	No
Oaked Style	Lightly oaked	3	Egg:	No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes
Sustainable	Yes-certified sustainable		59411	



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