



PULIGNY MONTRACHET 'LA CORVÉE DES VIGNES' - ORGANIC



Burgundy, France
Château de Melin

www.chateaudemelin.com

Method & Production

Hand harvested organic, estate-grown Chardonnay grapes from their vineyard in Auxey-Duresses. Maceration of three weeks. Alcoholic and malolactic fermentation in French oak barrels, of which 15% are new, using indigenous yeast. 12 months ageing in barrels, without stirring. Two months bottle refinement before release.

Tasting Notes

Expressive, mineral, structured. On the palate, the acidity is rather discreet, impressive persistence and good minerality.

Food Matching

Serve with delicate dishes; poultry in sauce, pan-fried veal with mushrooms or grilled lobster.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
DM0323	Puligny Montrachet 'La Corvée des Vignes' - Organic	Chardonnay	2023	13%	Cork	6x0.75lt	Yes	No	Yes	No