

JB

**JEAN-BAPTISTE
JESSIAUME**

Grands Vins de Bourgogne

PULIGNY-MONTRACHET 1^{ER} CRU

CHAMP GAIN



- ◆ **APPELLATION:** Puligny-Montrachet shares Chardonnay's most perfect expression with Chassagne. Only a few metres away from the great vintages, the appellation delivers a well-reputed white wine with an assertive personality. Pinot Noir benefits greatly from the favourable soil and produces an excellent red wine, especially around the Hameau de Blagny. The vineyards are often situated on brown limestone soil or limestone with alternating clay-limestone marl banks, occasionally deep or directly on the hard rock. The clay loams are thick at the top and finely grained further down the hill. Exposure to the east and south-east at an altitude of between 230 and 320 metres.
- ◆ **GRAPE VARIETY:** 100% chardonnay
- ◆ **SURFACE:** 0.20 hectares
- ◆ **SOIL:** Calcareous clay
- ◆ **VINIFICATION:** 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling, the musts are directly placed into barrels. Matured for 15 months of which 12 in barrels (10-15% new barrels).
- ◆ **TASTING:** A golden and brilliant colour. The nose has hints of citrus. A very high-class wine with a good deal of depth and complexity in the mouth.
- ◆ **AGING POTENTIAL:** 7 years
- ◆ **SERVING TEMPERATURE:** 13° C
- ◆ **PAIRING:** Bresse chicken with sauce, pan-fried veal with mushrooms, foie gras, lobster and crayfish, sea fish and cheeses such as goat's cheese or Reblochon.

“Being in tune with the land”

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