



ROMUALD VALOT

**PULIGNY MONTRACHET PREMIER CRU
2022 VINTAGE - LES FOLATIÈRES**

Grape variety: 100% Chardonnay - PLANTED IN 1964.

Cellar/Drink: 2024 >2035

Wine making process & maturing:

The handpicked grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in new oak barriques. Ageing lasts around 12 months before preparation for bottling.

Tasting:

The top wines of Puligny offer a symphony of aromas combining white flowers, honey with a mineral structure. In the mouth, it is charming in its beginnings, the lively freshness gives way to elegance

A gorgeous high expression of baked apple, citrus fruits with overtones pineapple and cinnamon.

Food and Wine:

This Puligny Montrachet is intended to honour haute cuisine: serve with finest seafood or delicious poultry

60 bottle allocation : £2,995/12b.