

CHASSAGNE-MONTRACHET 2011

Château de Puligny-Montrachet

COLOR:	White
GRAPE VARIETY:	Chardonnay
VINTAGE:	2011
SURFACE AREA:	0.67 Hectare
PRODUCTION:	550 cases (12 x 750ml)
% NEW BARRELS:	15%
ALCOHOL :	12.5% VOL
PH :	3.20



The appellation

Our Chassagne-Montrachet vineyard covers 0.67 hectare of surface area between two different *lieux-dits* named “Champs Derrières” and “Les Houillères”. The latter is located within the village of Puligny near Bâtard-Montrachet, on a chalky soil that gives minerality along with an unusual finesse that is more in line with wines from Puligny than the more opulent and honeyed ones of Chassagne.

The wines, the style

Our wines are known for their great aromatic purity. We always favor balance and elegance over power and extraction. The wines are classic expressions of Burgundy, of their appellations in general and of their specific terroirs in particular. The farming methods we use contribute to this individual style, and our winemaking methods aim to avoid excessive outside influences in order to bring out the equilibrium that can be found naturally in Burgundian terroir.

All our fruit is hand-harvested. Thanks to pneumatic presses, we can calibrate our presses to fit the quality of the grapes and the profile of the vintage. After a light settling, the musts are placed mostly in 600-liter barrels as well as in 228-liter barrels, where the alcoholic and malolactic fermentations take place.

We use approximately five to twenty percent new casks primarily made from Allier wood that sees a long yet light toasting. The first racking occurs after about one year of wood aging, after which begins the second, four- to six-month phase in stainless steel, which preserves the wine’s freshness and tension. We finish the aging with a light fining followed by a similarly light and respectful filtration before bottling.

Tending the Vines

We began organic farming in all of the parcels of the Domaine du Château de Puligny-Montrachet in 2002. Since 2005, biodynamic viticulture has accompanied this practice in our efforts to fully respect these living soils.

The vintage

We harvested from the 27th of August through the 8th of September.

For us, because we love whites with crispness, minerality and tension, we are confident to say the 2011 vintage is a great vintage for whites. The grapes were very healthy, and the pressing, settling and fermenting unfolded easily, thanks to the generous acidity levels.

The qualities found in the reds are just as pertinent for the whites. Fresh, mineral and floral with notes of citrus and white flowers, the aromas are clean and precise. The palates are vibrant, with a nice combination of tension and fluidity that deliver a texture that is less thick and less fleshy give more profound flavor than the immediately preceding vintages.

Thanks to this, it is easy to read the terroirs and because of the excellent natural equilibrium of the wines, the 2011 whites possess good aging potential that is, in our opinion, superior to the three prior vintages. They are wines to drink but also to cellar for another ten years.

Tasting notes

There is enough reduction present to make decanting this advisable. There is better concentration and more volume to the middle weight flavors that possess an agreeable texture on the resin and citrus-inflected finish. A delicious villages that will drink well young if desired.

Allen Meadows