



**PULIGNY MONTRACHET 1ER CRU - LES
CHAMP GAINS - DOMAINE FAIVELEY**

Puligny added the name of its most famous grand cru 'Montrachet' to its name in 1879. Puligny-Montrachet boasts exceptional terroirs for Chardonnay. The climat of "Champgains" is situated just below that of "La Garenne", in the heights of the village.

Wine making: Domaine Faiveley is responsible for all the work carried out in this vineyard and can therefore have total control over the quality of the grapes, as in the plots it owns. The hand picked harvest is transported with care to the cellars in Nuits-Saint-Georges. The wine is then matured in oak barrels for 17-18 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average one third of the cuvée. The barrels come from high quality barrel makers and have been rigorously selected for their fine grain and light toast.

Nose: The main aromas are reminiscent of white flowers and yellow fruit, enhanced by touches

of exotic and citrus fruit.

Mouth: the wine is bright, refined and fresh.

Style	Complex White
Producer	Domaine Faiveley
Category	White
Country	France
Region	Borgogna
Grape Variety	Chardonnay
Vintage	2017
Alcohol Content	13%
Food & Wine Matching	Meats
Bottle Format	750 ml
Barrel	16 Months, 18 Months