

DOMAINE PATRICK MIOLANE

White

Puligny-Montrachet

Technical information

Country: France
Region: Burgundy
Appellation: Puligny-Montrachet
Grape Variety : 100% Chardonnay
Terroir : silt
Age of the vines : Approximately 56 years

Vinification

The grapes are lightly pressed. Fermentation is begun slowly and naturally, using native yeasts and continues for between 15 and 20 days. Some of the resulting wine is aged in oak barrels, the rest in the vat, for 12 months. The barrel-aged and vat-aged components are then blended, prior to bottling.

Tasting notes

This wine is a pale yellow in colour, crystal clear and of great purity. There is a distinctive note of hawthorn blossom in the subtle bouquet. The taste of the wine is smooth and mellow, though delicate in texture. Its powerful flavour is mitigated by a fresh acidity, ensuring a perfect balance.

Aging potential:

10 years

Wine pairing:

This wine goes well with chicken or seafood

