



Wine: Puligny Montrachet "Les Petits Nosroyes"  
**Burgundia d'Or 2010 à Meursault.**  
Domaine Jean Monnier & Fils  
Vintage: 2008  
Grape: Chardonnay 100%  
Alcohol: 13%

#### Vinification & maturing

The grapes have been picked by hand and immediately pressed at low pressure. Long alcoholic and malolactic fermentation (over a 3 months' period) to give a good body to the wine. Maturation in stainless steel vats for a maximum freshness both on the nose and on the palate.

#### Tasting notes

The color is beautifully golden, with an outstanding brilliance. It is clear with lots of aromas, such as almond paste, fern, exotic fruits, amber and white flowers. Under good ageing condition, it shows extreme finesse and fruitiness. The attack is vivid and beurré. The acidity is subtle, allowing the intense moothness and impressive lingering taste to come through. The middle of the mouth is ample with the taste of beautiful soft spices.

#### Food pairing

Honour the top gastronomy: seafood, creamed and poached fish, poultry liver pâté, baked chicken with cream and cheese

#### Serving temperature

11-12°C

(Indeholder sulfitter)

