



**Wine:** Puligny Montrachet 1.cru “Hameau de Blagny”  
**Domaine:** Girardin Père & Fils  
**Vintage:** 2007  
**Grape:** Chardonnay 100%  
Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 40 years old.  
**Alcohol:** 13%

#### Vineyard:

The vines are located in the Puligny-Montrachet Village area, in the south of the Côte de Beaune. The Puligny Montrachet is the place where you can find the most famous Grands Crus vineyards (Bienvenues-Bâtard Montrachet, Bâtard Montrachet, Montrachet and Chevalier Montrachet)

#### Soil type:

Clay and limestone. The parcel is located high on the slope.

#### Vinification & maturing

The grapes are harvested by hand and sorted out when picking the grapes. The grapes are wholly pressed in a pneumatic press at a low pressure to get a slow extraction. After a cold settling of 12 hours at 13°C, then gentle racking of the must, the wine is put in French oak casks (25% of new oak). The primary and malolactic fermentations can then begin with wild yeasts. The ageing is long on fine lees during 15 months. A month before the bottling, the wine from the different barrels is put in a stainless steel tank to make the blend. The wine is finally fined and gently filtered before bottling it following the lunar calendar (“fruit” day to get a wine on freshness and minerality).

#### Tasting notes

Very elegant wines with mineral notes and a well-integrated acidity. Long and fine.

#### Food pairing

Fish, shellfish or creamy white meat.

#### Serving temperature

12-13°C

(Indeholder sulfitter)

