



MAISON
Albert Brenot

DEPUIS 1849



This prestigious village located at the south of the Côte de Beaune comes from a mythical and diversified vineyard, universally famous for its white wines. Puligny-Montrachet (white) extends on 207 hectares including 97 hectares classified 1er Crus.



Chardonnay



Manual harvest-picking. Control of the temperatures. Pneumatic press. The beginning of the fermentation is done in stainless vats, then going down in the cold cellars.



Maturation in French oak barrels during 12 months.



Calcareous soil with strong proportion of clay.

TASTING

A brilliant white golden colour. The wine shows an expressive bouquet (almond, honeysuckle and some light exotic fruits). Like the nose the tasting is really distinguished, fine and concentrate. It exudes aromas of yellow and white fruit mixed with floral notes (almonds, honey). Very nice on the palate, the vanilla tannins give this wine a very long-lasting finish.



To drink young or to keep 5 to 8 years.
Temperature of service: 13-14°C.



This wine will accompany all the great dishes based on fishes and shellfishes (Saint Jacques). Also some "cheese soufflé, calf sweet bread pastry.