



Meursault, France

PULIGNY-MONTRACHET 2010

Les Reuchaux

CERTIFIED ORGANIC / BIODYNAMIC

BC Retail \$65.99 + 407338 (SPEC) 15 cases available

Cultivated organically since 1985, the **Renaud Boyer** vineyards face east at the foot of the slopes of Beaune in Burgundy, nurturing 50 year-old vines on silty, limestone-clay soil. Renaud Boyer, the talented young winemaker from Meursault, was given trust of the vineyards owned by his uncle, Thierry Guyot, a forerunner of the organic-biodynamic movement in Burgundy in the mid-1980's. All three vineyards (located in Puligny-Montrachet, Saint Romain and Beaune), have been cultivated organically and biodynamically for over 25 years. Renaud continues to work the soil organically with very little cellar intervention - no added yeast, enzymes or other additives. All viticulture, harvesting and vinification is 100% manual and estate-based.

The **2010 Puligny-Montrachet** is a chardonnay aged for 11 months in middle oak barrels on fine lees. Pale yellow in colour with aromas of passion and tropical fruits, it is full-bodied with concentrated flavours of mango, good minerality with well-integrated oak, very good balance and a lengthy finish.

Drinkable now and for the next 4-15 years, this **Puligny-Montrachet** pairs beautifully with foies gras, poultry, salmon, lobster and other seafood with cream sauces, vegetable and white-meat stews, pastas, and cheeses such as Époisses and Roquefort.

Technical Data

Chardonnay 100%, manually harvested and processed

Average Age of Vines: 50 years

Vinification: Low-temp fermentation in wood then 11 months in oak on fine lees.

Ageing Potential: up to 15 years

Soil: Marly clay-limestone terrain

Vineyard location: Foot of Puligny slopes (commune of Corpeau), facing east.

13% alc./vol.

Case 6 x 750 ml



+ 407338

Choice Import Agencies