

Pouilly-Sur-Loire, France

Les Montees

OT 2017-18 PINOT BI

IGP CÔTES DE LA CHARITÉ

BC Retail \$31.99

+658294

Wholesale \$24.40 (SPEC)





Gilbert & Gaillard Gold Medal 2017 Vintage

"Beautiful light gold. Shy nose combining tropical and white fruits. Fleshy, concentrated, pure palate that is more open and reveals fascinating spicy, buttery and fruity touches that linger on and on intensely. A very convincing wine."

- Gilbert & Gaillard, 2020 (2018 vintage, 92 points)

"The dark, golden-yellow colored 2014 Côtes de la Charité Pinot Beurrot Les Montées de Saint Lay shows a deep and intense, slightly flinty and smoky bouquet of ripe Pinot fruits. Full-Bodied, round, with a nice freshness and persistent mineral structure, this is an elegant and well-balanced food wine with a long and salty, tension-filled and vibrant finish. Stunningly good indeed."

— S. Reinhardt / RobertParker.com #215, October 2016 (89 points, 2014 vintage)

"Pinot Beurrot" is the Burgundian name for Pinot Gris. The variety comes into its own on the slopes of St Lay in the Loire Valley south of Pouilly-sur-Loire, fully expressing its character and potential. A very round and surprisingly aromatic wine, with barrel maturation ensuring a well-structured balance.

Tasting notes: the wine is superbly round, full-bodied and unctuous in the mouth with good length. Aromas of dried fruit, apricot, honey and mead mingle with notes of gingerbread, vanilla, fresh butter and almonds. As with the other wines of Serge Dagueneau, it displays long length and superb balance.

A treat with poultry dishes, foie gras, lobster and cheeses.

Technical Data

Pinot Gris 100%

Yield: 40 hl/ha yield of total prod 0.3 ha

Vinification: hand-harvested and selected, fermented and matured in demi-muid (600-litre)

barrels for 9 to 12 months.

Acidity: 4.2 T.A.

Soil: Chalky clay with ferruginous traces.

13% alc./vol.

Case 12 x 750 ml



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