



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.46

Residual Sugar (g/L): 0.5

Total Acidity(g/L): 3.5

Volatile Acidity(g/L): 0.48

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Fruit comes from the La Garenne climat, a nine-hectare Premier Cru situated above Champ Gain on the upper slopes of Puligny-Montrachet. The name Garenne, or Varenne, was used in the Middle Ages for a wooded area where hunting was reserved for the Lord. Domaine Faiveley is responsible for all vineyard work in this parcel, allowing close control over grape quality. The site produces a refined Puligny-Montrachet with mineral tension, richness and aromatic persistence.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351001612394

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 6X75CL

Case Weight (g): 860

Case Dimension (mm): L500 x W300 x H100

Vintage Notes

The 2023 vintage began with a mild, dry winter, including five weeks without rain from late January to early March. Rain returned in March, followed by heavy April and May downpours. Frost was limited by dry conditions and two-stage pruning. Warm June weather brought rapid flowering and generous fruit set, with green harvesting used to control yields. Minor hail in July caused little damage. Harvest took place during a heatwave, yielding healthy, aromatic grapes.

Vinification

The musts are extracted using a pneumatic press before settling. Vinification lasts four weeks in French oak barrels, 40–50% of which are new, in cellars with stable natural temperature and humidity. The wines are stirred regularly to maintain lees contact, then aged for 17 to 18 months in French oak. This élevage supports a smooth mouthfeel, discreet toast and aromatic complexity while preserving Puligny-Montrachet's mineral structure and freshness.

Tasting Notes

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Food Pairing

Pair with scallops, lobster, turbot, roast chicken, asparagus risotto, seafood pasta, Comté, goats' cheese tart or refined white meat dishes.