

Barolet-Pernot Puligny-Montrachet Premier Cru Clos de la Garenne

Barolet-Pernot Pere et Fils

France - Burgundy - Puligny Montrachet Premier Cru

The late area of A.O.C. on the burst rock. The soil is shallow. Wine with character and a great finesse. Vines planted in 1991

Vineyards are located at 250-300 meters above sea level.

Total size of the parcels: 0.36 hectares (0.9 Acres).

Wine of a mineral and fine structure with notes of hazelnut. The wine is powerful and balanced on the palate, pleasant by its great distinction and its volume.

Specifications

Appellation	Puligny Montrachet Premier Cru
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	35 years old (Planted in 1991)
Agricultural Practices	Sustainable
Soil type	Calcareous Clay
Vinification	Manual harvest 100% full cluster 24-hour static settling. Indigenous yeast. Alcoholic and malolactic fermentations in oak barrels Aged in French Oak barrels for 11 months (between 30% and 40% new barrels depending on the vintage) + an extra 2 months in stainless steel tanks before bottling.
Production	216 (9-liter cases)
Pairings	Barolet-Pernot Puligny-Montrachet Premier Cru Clos de la Garenne's food pairing



Codes, Weights and Measures

UPC	7 84585 03364 5	7 84585 03629 5
Units/Case	6	12
Unit Size	1500 mL	750 mL
Container	bottle	bottle
SCC		1 07 84585 03531 8
ABV	13.00%	

SRP	\$ 410.00 USD 1500mL Bottle	\$ 250.00 USD 750mL Bottle
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