

Barolet-Pernot Puligny-Montrachet Les Enseignerres

Barolet-Pernot Pere et Fils

France - Burgundy - Puligny Montrachet

A whole of four plots scattered on the terroir located below les Grands Crus of Batard and Bienvenues Batard. This terroir is considered as the richest and the most powerful of its category. Blend of several plots with a brown soil on a limestone flagstone.

Vineyards are located at 230-250 meters above sea level.

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

This wine is characterized by its delicate nose, with a mouth that awakens the taste buds with its salivating side. The floral and citrus notes create a delicate framework, offering a chewy sensation in the mouth.

Specifications

Appellation	Puligny Montrachet
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 7 years old
Agricultural Practices	Sustainable
Soil type	Calcareous Clay
Vinification	Manual harvest 100% full cluster 24-hour static settling. Indigeneous yeast. Alcoholic and malolactic fermentations in oak barrels Aged in French Oak barrels for 11 months (40% new barrels) + an extra 2 months in stainless steel tanks before bottling.
Production	200 (9-liter cases)
Pairings	Barolet-Pernot Puligny-Montrachet Les Enseignerres' food pairing



Codes, Weights and Measures

UPC	7 84585 03366 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03366 6
SRP	\$ 173.00 USD 750mL Bottle