



## PULIGNY-MONTRACHET PREMIER CRU CLAVOILLON

### VINEYARD ORIGIN:

Soil: Calcareous clay

1 parcel in Puligny-Montrachet of "Le Clavoillon," total surface area: 4ha 79a (11.84 acres)

Years when planted: 1959,1960,1962,1972, 1973, 1981, 1983 and 1988

### VINIFICATION:

Long, gentle pneumatic pressing, *débourbage* over 24 hours; the must is then racked and transferred into cask

Alcoholic fermentation in oak casks, 22% new (maximum 1/2 Vosges, minimum 1/2 Allier)

Matured for 12 months in oak casks, then aged 6 months in tank, where it is prepared for bottling

Homeopathic fining and very light filtering at bottling, as necessary

### VITICULTURE:

100% Biodynamic viticulture

Ripeness monitored parcel-by-parcel for optimal harvest date

Hand-harvested with grape sorting