



Puligny-Montrachet Premier Cru Clavoillon

VINEYARD ORIGIN:

Soil: Calcareous clay

One parcel in Puligny-Montrachet of Le Clavoillon, total surface area: 4.79 hectares (11.84 acres)

Planted in 1959, 1960, 1962, 1972, 1973, 1981, 1983 and 1988

VITICULTURE:

100% biodynamic viticulture Ripeness monitored parcel-by-parcel for optimal harvest date Hand harvested with grape sorting

VINIFICATION:

Long, gentle pneumatic pressing, "débourbage," or "settling of the juice," over 24 hours; then racking and running the must 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