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Chardonnay  
Puligny-Montrachet "Corvée des Vignes" 2022

Soil:	Sedimentary and clayey soils deposited on a bed of Chassagne limestone
Climate:	Warm summers and dry autumns, wet springtimes are possible
Profile of the parcel:	Vines planted in 1954. Guyot pruning. Soil plowed without grassed rows. Fruit certified organic by Bureau Véritas France FR-BIO 10 Agriculture France.
Vinification:	Fruit harvested the mornings of September 1 <sup>st</sup> 2022. Fermented and raised nine months in French oak barrel. Finished in stainless steel. Bottled October 12 <sup>th</sup> 2023. Filtered without fining. Alcohol 13% by volume.
Volume:	4,57 hl for 7.7 ares (0.19 acre); 50 cases
Tasting:	It does not yet reveal its full range of olfactory aromas, but on the palate it shows very good roundness and balance against a mineral background. Beautiful texture, it will develop over time. A perfect accompaniment to shellfish, scallops in cream or grilled white meats. Best opened half an hour in advance. Temperature 13°C recommended. Will keep for ten years in good conditions.