



DOMAINE PIERRE VINCENT

Puligny-Montrachet

VINEYARD

Grape Variety : Chardonnay.

Surface : Two parcels - Les Nosroyes for 0.21 ha and Les Leuvrons for 0.08 ha.
Planted between 1952 and 1981.

Soil : Clay soil offering good conditions of ripening and quality of expression.
Southeast orientation.

Soils are tilled then grassed over. Minimum treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

Les Nosroyes sits on a stony hillside. The name is a transcription of the old French "Noieroie" (a place planted with walnut trees) from the Latin NUCETUM (a walnut grove).

In the climat Les Leuvrons at Puligny-Montrachet the soil contains volcanic lava. The two parcels of Perrières are a little higher up and were also quarries.

VINIFICATION

Long, gentle pneumatic pressing, followed by overnight settling.

Alcoholic fermentation takes place partially in stainless steel vats. The wine is then transferred into barrels for malolactic fermentation and maturing for 12 months. It is then racked into stainless steel vats and aged for a further 6 months before bottling.



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