

GRANDS VINS DE BOURGOGNE

RAVAUT

- PIERRE -



PULIGNY-MONTRACHET

GRAPE VARIETY:

100% CHARDONNAY

VINIFICATION:

Manual harvest with selective sorting.
Direct pressing, settling in stainless steel vats then alcoholic fermentation between 15° and 18° C.

AGEING:

The wine is aged in French oak barrels (made by local coopers), for 10 months. Malolactic fermentation, then fining, if necessary, before bottling.

TASTING NOTES:

Aromas of white flowers, marzipan, hazelnut, lemongrass and green apple. Bold and powerful on the palate with buttery notes. A wine to be drunk between 5 and 10 years old.

TERROIR:

Limestone and clay-limestone. Located a few metres from the Grands Crus. South-eastern orientation.

PRODUCTION:

5,200 bottles



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