



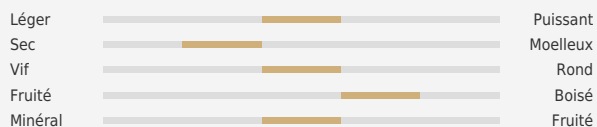
PULIGNY MONTRACHET

PRODUIT

Domaine Faiveley's Puligny-Montrachet embodies the elegance and purity of the great whites of the Côte de Beaune. Grown on rich, well-drained limestone soils, this wine reveals all the finesse and complexity of Chardonnay in its noblest form. The vinification combines fermentation in oak barrels and prolonged aging, rigorously controlled to preserve the balance between freshness, minerality, and aromatic richness.

On the nose, this Puligny-Montrachet seduces with its delicate aromas of white flowers, ripe yellow fruits, and a subtle hint of toasted hazelnut. On the palate, it displays a silky texture, beautiful liveliness, and remarkable length, with an elegant and persistent finish. This exceptional wine pairs perfectly with fine fish, seafood, and poultry in sauce, perfectly illustrating the expertise and excellence of Domaine Faiveley.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Bourgogne / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	13,0%
Potentiel de garde	8 ans
Cépages	Chardonnay