



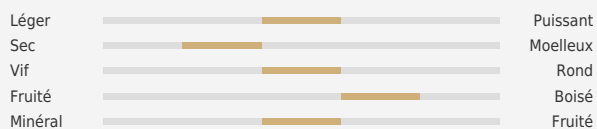
PULIGNY MONTRACHET 1ER CRU 'LA GARENNE'

PRODUIT

Domaine Faiveley's Puligny-Montrachet « La Garenne » is a refined cuvée that elegantly illustrates the richness of the Côte de Beaune terroirs. Produced from deep, well-drained limestone soils, this climate gives the Chardonnay a beautiful minerality combined with a fine and delicate aromatic complexity. The vinification process combines fermentation in oak barrels and controlled aging, achieving a perfect balance between freshness, roundness, and finesse.

On the nose, « La Garenne » reveals subtle aromas of white flowers, yellow-fleshed fruits, and a slight toasted note. On the palate, it seduces with its silky texture, elegant liveliness, and a long, lingering finish marked by a delicate minerality. This exceptional Puligny-Montrachet pairs elegantly with fine fish, shellfish, and poultry, demonstrating 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	10 ans
Cépages	Chardonnay