HOUSE OF TOWNEND

Puligny-Montrachet Village 2023, Domaine Bachelet-Monnot



Price	£78.00
Code	PULI028

Produced from 2 ha of vines made up of 6 different parcels, each vinified separately. This wine was matured in 20% new oak, using larger 350lit demi-muids to restrain the oak character for 12 months, with regular racking and finished in steel tanks for 6 months prior to bottling.

Tasting Notes:

A complex and smouldering bouquet – quite beguiling. The palate is tight and finely structured with expressive notes of honey and nuts and a lovely underlay of slatey minerality and pithy lemon acidity. Long on the finish.

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Specification	
Vinification	This wine was matured in 20% new oak, using larger 350 litre demi-muids to restrain the oak character for 12 months, with regular racking and finished in steel tanks for 6 months prior to bottling.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Puligny-Montrachet
Type	White Wine
Grapes	Chardonnay
Genres	Fine Wine
Vintage	2023
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Bachelet-Monnot
Producer Overview	In 2005 Marc and Alex Bachelet formed Domaine Bachelet-Monnot with the help of their Uncle Monnot and father. Given the combination of exceptional vineyards, an excellent vintage, and the brothers' attention to details in the vines and in the cellar, the first release of the Domaine's Puligny wines received immediate recognition both locally as well as internationally. The seat of the domaine is situated in Dezize-lès-Maranges, just southwest of Santenay. No herbicides are used in the vineyards and regular ploughing of the rows is carried out to manage weeds.
Closure Type	Cork