



Gilles Bouton took over from his grandfather Aimé Langoureau in 1977 on the family estate: 4 ha at the time, 16 ha today, which he has operated since 2009 with his son Julien. The vineyard is spread over four communes: Saint-Aubin, Chassagne, Puligny and Meursault. A trading activity was created in 2015 to complete the range.

Winemaking

Traditional vinification in stainless steel vats followed by aging in barrels for 10 to 12 months.

Tasting

The dress is a beautiful pale yellow, shiny color.

On the nose, notes of honey, white flowers and slightly spicy woodiness are revealed. On the palate, this Puligny-Montrachet is supple, fruity and ample with a beautiful mineral finish.

Grape variety: Chardonnay

Taste and flavor: Tender and full

Alcohol content: 13°

Allergen: Sulphites

Service advice

Serve around 12°C, as an accompaniment to a scallop starter or veal with morels, for example.