



Domaine Bouton - Puligny-Montrachet 1er Cru Sous le Puits

Bourgogne - Puligny-Montrachet 1er Cru AOP

Vineyard

Gilles Bouton took over the family estate from his grandfather Aimé Langoureau in 1977: 4 hectares at the time, 16 hectares today, which he has been running with his son Julien since 2009. The vineyards are spread over four communes: Saint-Aubin, Chassagne, Puligny and Meursault. A wine merchant business was set up in 2015 to complete the range.

Vinification

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

A golden colour with silver highlights and a powerful, concentrated nose with notes of white flowers and flint. Fresh on the palate, with a minerality that offers length and sapidty. A full-bodied, refined Puligny premier cru.

Served at around 12°C, this wine will go well with refined cuisine, such as Bresse chicken in sauce, pan-fried veal with mushrooms, foie gras, or lobster and crayfish.

Grape variety: Chardonnay

Taste and flavour : Tender and full

Alcoholic strength : 13

Allergen : SulfitesHow are you?