

DOMAINE ANTONIN GUYON

PULIGNY-MONTRACHET, LES PUCELLES

1ER CRU 2017

BACKGROUND

Domaine Antonin Guyon is one of the most prestigious estates in the Côte d'Or, as well as one of the largest family-owned wineries in the region. It was started in the 1960s by Antonin Guyon with parcels of land in Gevrey and Meursault. Today, the massive 116 acre property is controlled and operated today by Antonin's sons, Dominique and Michel and produces wines of impeccable quality from 15 different appellations, which includes many renowned villages from the region. An exceptional range of Premier and Grands Crus.

APELLATION

Puligny-Montrachet, France

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING & VINTAGE NOTES

Les Pucelles is one of the best known and most famous of Puligny's 1er Crus, just adjacent to the Grand Crus of Batard and Bienvenue Batard Montrachet. The soils are a complex mix of mineral clay and limestone rock. Guyon produces only three barrels (75 cs) from their tiny parcel. Grapes are hand-harvested and then carried in small boxes to the cellars, where they are sorted. Fermentation takes place in oak casks at between 64°–68°F. Lees are stirred in the casks twice a week.

AGING

The wine is aged for 15 months in French oak barrels.

TASTING NOTES

Ethereal aromas of pear, apple, lime and mixed with notes of mushroom and earth. There is an explosion of fullness on the palate with elements of honeysuckle and herbs. The finish is cool, precise, focused and very long. Pairs well with lobster, seafood in cream sauces, chicken with wild mushrooms and soft cheeses.



WINEMAKER

Dominique Antonin

TECHNICAL DATA

Alcohol
13.5%



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