



Puligny Montrachet 1er Cru La Garenne, Domaine Matrot 2023

White | France | Burgundy | 13% | Full-bodied white

CODE: PC030233

Just above the Hameau de Blagny, on the western side of the appellation; older barrels, of which only 20% are second use, the rest up to three years old. Bright gold with a nose of plump stone fruit, some ripe greengage notes but very tight at present with a distant perfume and a stony note, leading to a very precise, linear palate, mineral and citrus-infused, some white pepper and no fat here, although there is some richness behind the linear structure, going to a zippy, long, mineral, saline finish. Wow! Drink 2027 - 2032

Tasting Notes

Elsa Matrot was very frank in her assessment of the 2023 vintage, which she described as 'incredible' but with plenty of hard work to get it to the end, fully ripe and ready to harvest. After a successful flowering, there was a huge charge of grapes on the vines, compounded by every single flower becoming a viable grape, so even the little 'shoulders' of the main bunches, which often have mini bunches sticking out, ripened into fully formed fruit, increasing the potential yield significantly. At the Domaine, triage is done as and when required but rarely removing more than 3% of the crop, but in 2023 they removed some 25% of the fruit, targeting those clusters which had so many berries that the pips were still green which would have impacted the quality of the juice. As a result, remarkably, they have a slightly lower yield than 2022, but they are happy that it is for all the right qualitative reasons.

Case (6 bottles)

£600.76
