



## Puligny Montrachet, Domaine Jean Chartron 2024

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

CODE: PC140243

From 0.33 hectares of vines split between Les Tremblots and La Rue aux Vaches, formerly run by the viticultural school and now on a five year lease exclusively to winemakers who live in Puligny; barrel fermented with 25% new oak. Pale gold with a nose of racy green stone fruit, leafy and golden with a distant grilled note leading to an intense mineral palate, crunchy stone fruit with lovely richness behind, citrus and green lemons, light toast going to a layered, ripe, intense finish. Drink 2028 - 2032

### Tasting Notes

The 14.5 hectares which make up Domaine Jean Chartron are presided over by the fifth generation, Jean-Michel and his sister Anne-Laure Chartron. Their holdings are split over no fewer than 22 different appellations, the majority of which are *premier* or *grand cru* sites in Puligny Montrachet, dominated by white wines with one, incredibly rare, red *premier cru* Puligny. Their philosophy is one of tradition and minimal intervention, Jean-Michel and Anne-Laure have used no chemicals in the vineyards since they took over, preferring instead to use homeopathic treatments and plants which discourage nematode spread to ensure that their vines are as healthy as they can be.

75cl Bottle

£75.00

Case (6 bottles)

£450.00