



# PUR PINOT NOIR

## PREMIER CRU «LA MONTAGNE»

### Grape variety :

100% Pinot Noir, from the communes of Jouvilly les Reims, Pargny les Reims and Ville-Dommange.

### Harvest :

2023

### Vinification :

2/3 Vinified in oak barrels and aged in these same barrels for 10 months having already been used for 1 to 2 years by our Burgundian colleagues from Meursault, Puligny Montrachet and Chassagne Montrachet), 1/3 vinified and aged in temperature-controlled stainless-steel vats. Blending of wines from these 2 winemaking methods, all things being equal. Malolactic fermentation.

### Dosage :

5 gr/liter

Liquor made from vinified juice and aged in barrels for 18 months

### Tastings :

The attack is wide and structured. Beautiful expression mixing red fruits, toasted and smoky nuances. The ageing in barrels brings volume while the stainless-steel vat preserves freshness and balance. On the finish, there is a beautiful length, slightly smoky, with a fine salinity on the finish bringing tension and elegance.