

Etienne Sauzet,  
**Puligny-Montrachet 2019**  
Côte de Beaune, Burgundy, France

*ES*  
*Etienne Sauzet*



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Benoît Riffault</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Practising Biodynamic, Practising Organic</b>

## PRODUCER

Domaine Etienne Sauzet, located in the village of Puligny-Montrachet, is arguably one of Puligny's finest domaines. The domaine was established in the 1920s and at its height, had 12 hectares of vines. Etienne's daughter inherited the vineyards and left them to her three children. As a result the vineyard holdings total less than nine hectares. Today, the next generation has taken over with Emilie, Jeanine's daughter, running the domaine with her winemaker husband Benoît Riffault. Etienne Sauzet purchases grapes from family and trusted growers. They have been practicing biodynamic viticulture for the last seven years. The portion of new oak in the cellar has also been reduced in recent years to allow the elegance of the fruit to shine through.

## VINEYARDS

Grapes for this wine are sourced from seven parcels of vines, spread over approximately four hectares, around the village of Puligny. The domaine practises sustainable viticulture and all processes, from de-budding to harvest, are carried out by hand. The vines are Guyot trained and are a minimum of 40 years old.

## VINTAGE

2019 proved to be 'chaotic' in regards to the weather over the entire vintage. Frosts in April severely impacted yields in Puligny Montrachet and Burgundy in general. Following this, high summer temperatures, that peaked at 42°C, broke all previous records and resulted in the vines suffering from heat stress. Harvest was quick and simple due to the smaller crop levels, with the berries displaying concentrated aromatics and flavours.

## VINIFICATION

The grapes were hand harvested and subject to careful sorting both in the vineyard and the winery. Once sorted, they were gently whole bunch pressed in a pneumatic press for two hours to keep as much of the aromatics and rich fruit flavours as possible. Temperature controlled fermentation took place in older barrels under constant supervision. The wine was then aged in oak barrels, 15% of which were new and the remainder 2-3 years old, for a 12 to 15-month period. A further three months of ageing occurred in stainless-steel tanks before the wine was racked off the fine lees and bottled.

## TASTING NOTES

This Puligny-Montrachet has incredible purity and precision. The nose displays perfumed aromas of candied fruit, lifted by fresh floral notes. Richly textured with concentrated fruit flavours, the palate is extremely well-balanced by crisp acidity and mineral notes on the finish.