

Domaine Borgeot,  
**Puligny-Montrachet `Les Grands Champs` 2020**  
Côte de Beaune, Burgundy, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Lauren Borgeot</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>

## PRODUCER

Domaine Borgeot is situated in the village of Rémigny in the Côte de Beaune. It was created in 1903 and is now run by fourth generation brothers Laurent and Pascal Borgeot. Their 23 hectares are in the villages of Bouzeron, Santenay, Chassagne-Montrachet and Puligny-Montrachet. The magic of Domaine Borgeot lies in the two people who make these charming wines. Pascal is calm, measured and brings an element of control over Laurent, who cannot sit still for one minute. As the saying goes in Burgundy, if you look at the person behind the wines, you will get an idea of the style of wine in your glass. Domaine Borgeot wines exhibit the calm restraint of Pascal balanced with the exuberance and liveliness of Laurent.

## VINEYARDS

All fruit is sourced from vineyards within the family domaine, located in the village of Rémigny in the Côte d'Or. In the vineyard, brothers Pascal and Laurent adopt an approach of 'lutte raisonnée', meaning that they will do everything in their power to adhere to the principles of organic farming and avoid the use of pesticides.

## VINTAGE

2020 was a good, disease-free vintage, with warm and dry weather throughout late spring and summer. Harvest was slightly early, due to the favourable conditions in August, and the Chardonnay was picked at optimal ripeness. The 2020s are close in style to 2019, with excellent balance, very good texture and structure.

## VINIFICATION

Grapes were hand-harvested and sorted to ensure that only the finest fruit made it into the final wine. Throughout the vinification process, the brothers employed a combination of both traditional Burgundian techniques and modern winemaking practices with an emphasis on temperature control. The grapes were destemmed and chilled before fermentation in open vats for 18 days with daily pumping over. Post fermentation the wine was aged for 11 months in a mix of oak barrel (25% new, 25% used) and stainless steel tanks.

## TASTING NOTES

This is an elegant Puligny-Montrachet, with beautiful floral aromas married with notes of pineapple and tangerine. The palate is rich and rounded, balanced by mouth-watering acidity and saltiness on the long finish.