

Domaine Borgeot,
Puligny-Montrachet 'Les Meix' 2020
Bourgogne, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Laurent and Pascal Borgeot
Closure	Natural Cork
ABV	13%
Acidity	5.5g/L

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

Coming from a single vineyard in Puligny Montrachet: 'Les Meix' is located just below the better known premier cru 'Les Pucelles.' This vineyard has a silty ground structure with gravel and calcareous clay soils, and sits at an altitude of 230-250 metres above sea level. The vineyards are farmed following 'lutte raisonnée' principles, meaning they avoid use of pesticides when possible and aim to make their wines sustainably. The Chardonnay vines are on average 50 years old.

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

The Chardonnay grapes are handpicked and sorted if necessary. Like all serious Burgundians, Laurent and Pascal don't want anything less than perfect grapes. Temperature is very important in their process, so the grapes are cooled before fermentation. The vintage dictates the wine making, and nothing is ever a 'rule'. Following fermentation, the Puligny-Montrachet 'Les Meix' was aged in oak barrels, around 25% of which are new, for around 12 months.

TASTING NOTES

Pale golden in colour. The nose displays perfumed aromas of citrus and orchard fruits and subtle hints of toast. On the palate this wine is elegant and satisfying with a marked minerality on the lengthy finish.