

Domaine Borgeot,
Puligny-Montrachet ` Vieilles Vignes` 2022
Puligny-Montrachet, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Laurent and Pascal Borgeot
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl
Notes	Sustainable

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

The fruit for the Domaine Borgeot Puligny-Montrachet Vieilles Vignes comes from 88-year-old vines planted on limestone-marl soils. These old vines produce very low yields of fruit with great concentration of flavour. The vineyards are farmed sustainably following 'the lutte raisonnée' philosophy.

VINTAGE

Following the challenges of 2021, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite heatwaves and the largest drought in Burgundy since 1976, 2022 emerged as a generous vintage, with excellent quality and yields far exceeding the three previous years. The growing season began with a cold winter, which delayed budburst and ensured most vineyards escaped April frosts unscathed. Optimal spring conditions followed and the vines grew quickly, with flowering taking place in mid-May. The summer was hot and dry, yet rain showers at the end of June replenished water reserves and allowed vines to thrive. Harvest began at the end of August and lasted until mid-September and the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

VINIFICATION

Upon arrival at the winery, the Chardonnay bunches were carefully sorted and gently whole-bunch pressed. The must was left to settle and separated off the sediments before fermentation in stainless-steel tanks at controlled temperatures. Following fermentation the wine was aged for around 11 months in French oak barrels, 20-25% of which were new oak, before the final blend was assembled and bottled.

TASTING NOTES

Bright lemon in colour. On the nose, the classic Puligny-Montrachet citrus notes leap out of the glass and are accompanied by subtle hints of toast. On the palate the wine is rich yet balanced, with a mouthwatering acidity which carries the intense flavours onto the long and mineral finish.