

*Bouthenet-Clerc*

# PULIGNY-MONTRACHET

## LE TREZIN



### TERROIRS

|               |                 |
|---------------|-----------------|
| GRAPE VARIETY | 100% Chardonnay |
| VINEYARD AREA | 0,03 hectare    |
| SOIL          | Clay-limestone  |

### VINIFICATION & AGEING

Alcoholic fermentation begins in stainless steel vats under controlled temperatures (17 to 20°C). Transfer to barrels halfway through fermentation (20% new barrels). Aged for one year with malolactic fermentation.

### TASTING NOTES

*It combines hawthorn, ripe grapes, marzipan, hazelnut, amber, and lemongrass. Lactic aromas (butter, warm croissants) and mineral aromas (flint) are typical, as is honey. The body and bouquet blend together in subtle harmony. All the charms of an unyielding nature and remarkable concentration.*

### FOOD PAIRINGS

Well-balanced, this wine's great aromatic complexity, combined with a refined style, calls for delicate yet rich dishes. It pairs equally well with poultry in sauce, lobster and rock lobster, and grilled or pan-fried sea fish.

### SERVICE & CELLARING

Serve at 10 - 13°C / Best enjoyed within 3-5 years

*«Wine is a discipline where there is no cheating. Every gesture must strive for excellence, even if it requires sacrifice.»*

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