

Sylvain Langoureau

Puligny-Montrachet 1er Cru, 'La Garenne' 2022

Tech Specs

Type:	White Wine
Ingredients:	Chardonnay
Region/Subregion:	Burgundy, Côte de Beaune
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	13%
Sizes Available:	750ml

A closer look...

Soil:	Rocky red clay
Climate:	Continental
Farming Methods:	Hand-harvested
Fermentation Methods:	Barrel
Winemaker:	Sylvain Langoureau
Elevage:	12 months in oak (25% new)
Fining/Filtration:	Yes Yes
SO2:	50-60 ppm

All about this bottle

Domaine Sylvain Langoureau is tucked away in the hamlet of Gamay, a whisper of a village on the road to St. Aubin. Sylvain and his wife Nathalie have been steward to the family vineyards since 1988, tending 10ha of vines that include some of the best sites in the village of St. Aubin, Puligny and Chassagne. The vines are farmed organically and wines are fermented in a combination of steel tanks and oak barrels. Shorter barrel aging here produces delicious and accessible wines that still express their individual terroirs. La Garenne sits at the northern tip of Puligny, beneath Blagny and right at the edge of the wood that separates the village from Meursault. There is a significant portion of clay here mixed with small stones and the resulting wine shows real guts and power up front, while narrowing considerably in the finish. This has real Puligny elegance, while still open and full.

