



*Conviviality, Sharing, Emotion,
Generosity, Family and Culture.*

HARVEST 2020



MICHEL GAYOT

À BEAUNE

PULIGNY-MONTRACHET

TERROIR

Wine producing region: Bourgogne

Grape variety: Chardonnay

Soil : Argilo-Calcaire

KNOW HOW

Vintage : Hand harvested

Wine making: Limit of inputs, yeasts and bacteria partly natural, cold settling for 24 to 48 hours, alcoholic and malolactic fermentation in barrel.

Ageing process : Ageing in stainless steel or barrel during 9 to 12 months, of which 10% to 20% are new barrels.

TASTING

The Puligny-Montrachet appellation reflects the most perfect expression of Chardonnay. Its color is golden, brilliant and haloed by green reflections. On the nose, its bouquet combines almond, hazelnut and lemongrass. Its mineral and harmonious palate offers an exceptional concentration.

PAIRING

It will perfectly match with the most refined dishes such as poultry in sauce, foie gras, lobster and grilled fish.

Service temperature : Between 12° and 14°



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Alcohol abuse is dangerous for health, to consume in moderation.