



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Puligny-Montrachet Village 2022, Domaine Etienne Sauzet

Price	£85.50
Code	PULI003

Produced from 12 parcels spread around the village but primarily on the Meursault side, totalling 3.5ha, planted with vines that average 50 years old, the oldest of which was planted in 1934. The essence of this wine is terroir and fruit with only 10% new oak, and with yields of 48hl/ha.

Tasting Notes:

Very fresh on the nose, a pale and yet limpid colour. The palate has that lovely Puligny 'savory sourness', a combination of intense minerality, reduced new oak and citrus from ripe Chardonnay. The palate is decadent yet tightly structured with piercingly high acidity balanced with layers of meringue, cereal, hay and dessert apple. The citric quality is very high, almost taut - the finish is long and lingering. Beautiful.





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Specification	
Vinification	Hand-picked, fermented in tank then transferred into 10% new oak, with the remaining barrels 1-5 years old. Benoit is surprised by the freshness, bearing in mind the July and August heat, but he puts this down to older vines and the existence of water retaining clay soils and underground springs.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Puligny-Montrachet
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Biodynamic, Fine Wine, Organic
Vintage	2022
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Etienne Sauzet
Producer Overview	Etienne Sauzet was born in the early years of the twentieth century and created his namesake Domaine following the inheritance of a few hectares of vines as a young man.
Closure Type	Cork
Food Matches	Try with Risotto with asparagus and St George's mushrooms.