BURGUNDY

PULIGNY MONTRACHET: DOMAINE DUPONT-FAHN LES GRANDS CHAMPS

Domaine Dupont-Fahn

TASTING NOTES

Bright, pale gold in the glass, with an expressive nose of white peach, citrus blossom, and fresh hazelnut underpinned by the chalky minerality that defines the appellation. The palate is focused and elegant, with vibrant acidity giving real precision and drive. Flavours of ripe pear, lemon curd, and toasted almond build gradually, finishing long and clean with a lingering mineral edge.

This is a white Burgundy which could be described as the smoothest of them all. A wine to sip.



WITH FOOD

Chicken

VINTAGE	2024
REGION	Burgundy
APPELLATION	Puligny-Montrachet
GRAPES	100% Chardonnay
KEEPING	Drink within 10 to 12 years of bottling.
VINIFICATION	The grapes are picked by hand, the vineyard maintaining a traditional vinification and harvest very late in the season.
BOTTLE	75cl
VOLUME	13.5%

DOMAINE DUPONT-FAHN

A tale of two stories... a few years ago a Burgundy man bought a vineyard near Montpellier in the South of France. He uses Chardonnay for the whites and makes it as if it was a Burgundy, using the same method, making a wonderful result. As to the red made with Cabernet-Sauvignon, the combination is even more challenging, as you have a traditional Bordeaux grape, grown in the South of France and made by a Burgundy man. The result is compelling!