



EVOLUTION

FINE WINES



Burgundy, France



Domaine Potinet Ampeau Puligny-Montrachet 1er Cru Les Champs-Gains 2017

SKU 477106 | 6x750 ml | Spec | \$123.99 Wholesale

Wine Profile

Here the subtlest of all Burgundy white minerality lets the freshness sing. Pure, floral, ripe and refined. But under all is a powerful structure that starts out discreetly, but rises insistently and carries the whole package through the mid-palate on to an impressively long finish. Classic Puligny.

Winery Story

Vincent Durrieu is the fifth generation of this family to work the domain, continuing with very traditional Burgundian methods. Domaine Potinet-Ampeau is one of very few to make wine meant to be laid down and to hold vintages in their own cellars to allow them to age correctly before release. The Domaine Potinet-Ampeau is situated in the village of Monthelie in the southern part of the Cote de Beaune, near to Meursault, Volnay and Auxey-Duresses. The domain works 21.5 acres and produces as much red as white in appellations in the villages of Puligny-Montrachet, Meursault, Auxey-Duresses, Volnay, Pommard and Monthelie. The vines are on average 30 years old, and the vineyards are plowed (without herbicides) and treated reasonably with natural compounds. They use an older style mechanical press (**like their neighbour, Coche Dury**) to extract the most from their grapes. Their wines are aged in Allier barrels though only a maximum of 30% are new. This enables the terroir and the variety's character to shine through without being overly dominated by oak. Their resulting wines are fresh, clean and balanced, and a delight to drink.

Puligny-Montrachet Appellation

Many think of Puligny-Montrachet, along with Chassagne-Montrachet, as the most perfect expression of the Chardonnay grape. The premiers crus do have pedigree, with most of them bordering the north side of the grands crus. Produced only in the commune of Puligny-Montrachet, appellation Puligny-Montrachet includes 17 premiers crus. The commune of Puligny-Montrachet also produces 4 grands crus

Brown limestone soils and soils where limestone alternates with marl and limey-clay are prevalent. The soils are deep in some places, and in others, the rock is exposed at the surface. Where there are clay alluvia, these are coarser higher up the slopes and finer at the base. Expositions run east and south-east at altitudes of 230-320 meters.

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