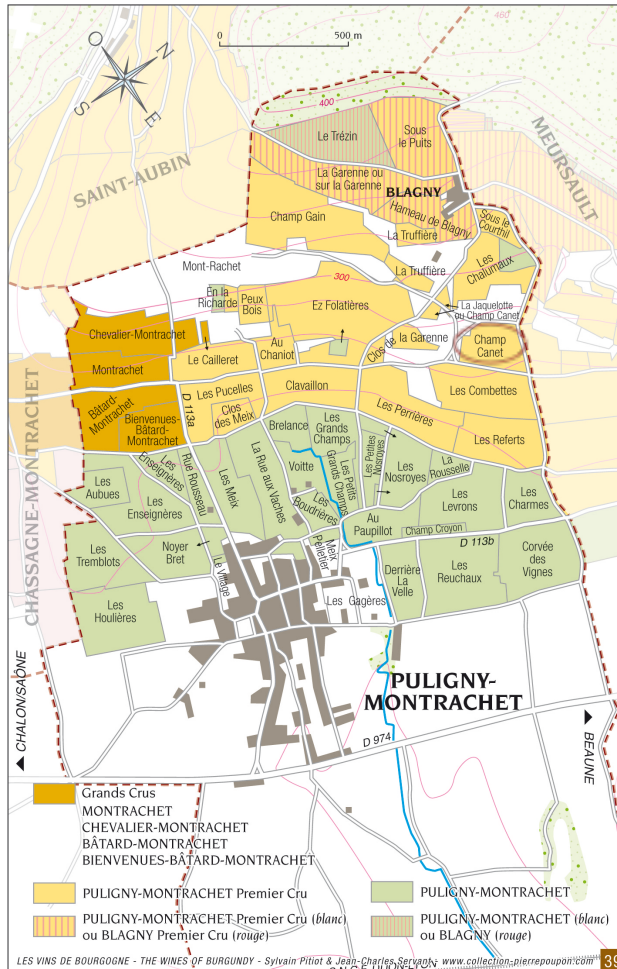




Jean-Claude RAMONET

Puligny-Montrachet 1er Cru Champs Canet Blanc



Appellation: Puligny-Montrachet

Variety: Chardonnay

Soils: Brown limestone with clay and limey-clay soils

Surface: .81 acres

Vines Planted: 1952

Oak Aging: 12-15 months in 60–65% new oak

Champs Canet is one of the most sought after wines of the region. The stony, sparse calcareous soils create opulent wines with mineral intensity.

These old vines produce a concentrated, mineral-driven wine showing floral and white fruit aromas. This is a concentrated, unctuous, rich and creamy wine with moderate length and a vanilla wood finish.