BULLES DU MOULIN







Clos de la Perrière is a single vineyard located in Corpeau, south of Puligny-Montrachet and Chassagne-Montrachet. It takes its name "Clos" from the old stone wall surrounding the vineyard. This 3 hectare plot is also planted with Chardonnay and Pinot Noir.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is ploughed, grass is grown in the winter and no chemical inputs are used in the treatments.

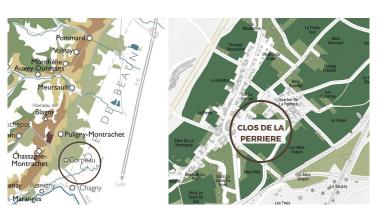
WINEMAKING

Hand-harvested. The grapes are pressed slowly and the juice is transferred into a stainless steel tank a for fermentation without any additives. 15% of the cuvée is separated for skin maceration for 3 weeks.

The wine has been then aged for 12 months in a stainless steel vat and racked. It is bottled for "prise de mousse" (capturing the sparkle). It's the second fermentation that will release carbon dioxide and give bubbles.

Bottles are stacked "sur lattes" horizontally in the cellar for 18 months (maturation on lees).

Disgorgement occurred at the end of December 2022. No dosage.



Colour: White

Grape variety: Aligoté

Area: 0.30

Planting date: 1967 and 1970

Altitude (m): 220

Exposure: South/South-East

Soil: Clay, limestone

Density (vines/ha): 10,000

Yield (hL/ha): 40

