



#### WINEMAKER

Philippe and Christophe Jomain

#### FARMING

Sustainable

#### VARIETALS

Chardonnay

#### FEATURES

Bottle, Cork

#### ABV

13%

#### AVAILABLE SIZES (L)

0.750



# Domaine Jomain

## Puligny-Montrachet 1er Cru Les Perrieres

FRANCE, BURGUNDY, CÔTE DE BEAUNE

WHITE

### WINERY OVERVIEW

A true family enterprise, brothers Philippe and Christophe Jomain, along with sister Catherine, launched this Chardonnay focused Côte de Beaune domaine in 1992 with vineyards left to them by their father, Marc. With precious parcels in four of Puligny's premier crus and almost an acre of hallowed ground in the Grand Cru Bâtard-Montrachet, Domaine Jomain consistently produces a line of classically elegant white Burgundies.

The Jomain boys tend all of their vineyards meticulously by hand with careful eco-sound practices, including bio-alternative vine and soil treatments in lieu of chemicals whenever possible. Harvest is of course, also manual. From vineyard to the cellar, gentle handling of their Chardonnay fruit is of paramount importance. In the cellar, Christophe takes every measure to ensure that the individual character of each terroir is fully expressed by avoiding manipulative technological tricks and excessive use of new oak. Christophe and Philippe do like the texture-enhancing effects of extended lees contact with bâtonnage (stirring), but never use more than 25% new barrels during the élevage of their wines.

### VINEYARD

The Puligny-Montrachet vineyard runs on a gentle slope facing east. Altitude 230 and 390 meters.

### TERROIR

Various types and depths of limestone interbedded with marl (Marl loosely defined as calcium carbonate containing variable amounts of clay).

### VITICULTURE

1.55 acres (planted in 1976). All vineyards sustainably farmed (lutte raisonnée). Manual harvest using small bins with strict selection in vineyard. 40 hectoliters/hectare yields on average for Puligny-Montrachet 1er Crus.

### VINIFICATION

Pneumatic press. Wines then moved to individually determined combination of new, second and third-year barrels. Never more than 25% new oak. Extensive bâtonnage of lees during period of malolactic to enhance texture and reduce use of SO2. Racked, fined and returned to barrel in Spring after harvest and bottled with minimal or no filtration in September.

### TASTING NOTES

White flowers and hints of honey on the nose. The palate is full bodied and structured.

