

2023 Puligny-Montrachet

Numa Cornut | Puligny-Montrachet, Côte de Beaune, Burgundy | Plot: Les Tremblots

From the plot Les Tremblots in Puligny-Montrachet, this wine reflects Cornut's light-touch barrel approach on an appellation known for precision and mineral drive. Fermented in oak with a restrained proportion of new wood, aged on fine lees with discreet bâtonnage.

THE VINTAGE

2023 was a generous and well-balanced vintage in Burgundy. A warm growing season produced wines with ripe fruit, good freshness, and healthy volumes — a vintage that offers reliability and quality across appellations.

TERROIR

In the heart of the Côte de Beaune. Gentle to moderately sloping hillsides at 230–300 meters. Well-drained clay-limestone soils, often thin and limestone-rich, naturally limiting vine vigor and enhancing mineral expression. East and southeast-facing exposures promoting slow, even ripening. Plot: Les Tremblots.

FARMING

The team at Numa Cornut do as little intervention in the vineyard as possible and farm using sustainable practices. They prioritize sustainable vineyard management and minimal manipulation in both vineyard and cellar.

WINEMAKING

Hand-harvested at optimal maturity, gently pressed. Alcoholic fermentation in new and used French oak barrels to preserve freshness and terroir expression. Aged 12 months on fine lees with bâtonnage to build texture and complexity while maintaining Puligny-Montrachet's hallmark tension and clarity. Barrels: 228L Chassin and Seguin Moreau M+.



serving temp
57–61°F

TASTING NOTES

Citrus zest, white flowers, and subtle mineral nuances. Precise and linear palate combining crystalline freshness with silky mouthfeel. Long, saline, and elegant finish.

FOOD PAIRING

Grilled or Roasted White Fish • Scallops • Oysters
Light Poultry • Fresh Goat Cheese

varietals 100% Chardonnay

farming Low Intervention/Sustainable

alcohol 13%

residual sugar < 2 g/L

pH 3.7

acidity 3.8 g/L

SO₂ Free: 28 mg/L

fermentation New and used French oak

aging 12 months on fine lees — 228L Chassin and Seguin Moreau M+