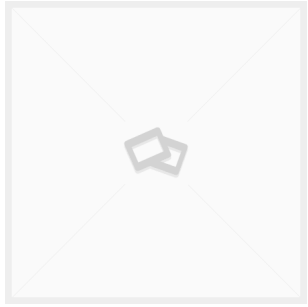


Charodon

Puligny-Montrachet 1er Cru Cailleret



ABOUT THE ESTATE

- Charodon was founded in 2010 by Louis Vallet, whose Gevrey-Chambertin-based family has deep roots in Burgundy.
- Louis brings both local and global expertise to this project, as prior to 2010, he worked in Burgundy and internationally.
- All land is leased on long-term contracts and farming is organic.
- Winemaking is largely hands-off, with indigenous yeast fermentation and long aging in French oak. These wines are characterized by not only their upfront appeal, but also their ability to evolve and gain complexity.

APPELLATION

Puligny-Montrachet 1er Cru

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable

SOIL

Clay-limestone

VINEYARDS & VITICULTURE

From 40-45 year old vines.

HARVEST & VINIFICATION

Hand harvested and fermented with native yeast in oak barrels. Moved to a cold 16th-century cellar for winter aging, where fermentation pauses before restarting with the warmth of spring. Aged for 12–14 months in oak barrels on the fine lees.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL