



DOMAINE
MONGEARD-MUGNERET

PULIGNY-MONTRACHET

1^{er} CRU "CHAMP GAIN"

APELLATION D'ORIGINE CONTRÔLÉE

TOTAL AREA UNDER
THIS APPELLATION
10ha 69a 77ca

AREA UNDER
PRODUCTION
AT THE DOMAINE
13a 17ca

SOIL
**Shallow and
stony clay-limestone**

ALTITUDE
270 meters

GRAPE VARIETIES
100% Chardonnay

AVERAGE
AGE OF VINES
46 years

HARVESTING
**Hand-sorted
in the winery**

DESTEMMING
No

MATURING
Demi-muids

The wine's character

The white wines of Puligny-Montrachet are among the most renowned crus of the Côte de Beaune and represent the purest expression of Chardonnay. In their youth, they are typically bright and luminous in color, threaded with gold. This golden hue intensifies with age. The nose reveals a fresh, complex bouquet of hawthorn, almond paste, hazelnut, lemongrass, green apple, and mineral notes. With time, hints of cream and honey join the aromatic parade. Complex and deep, the palate displays elegant precision, impressive length, and a persistent mineral finish.

Terroir, origin, and identity

Puligny-Montrachet, along with Chassagne-Montrachet, offers one of the truest reflections of Chardonnay. The village's topography is relatively complex, shaped by a diverse lithology and heavy fracturing. The subsoil alternates between Middle and Upper Jurassic limestone and marl. The vineyards typically lie on shallow, carbonated soils that are well-draining, especially over limestone bedrock. These soils follow a natural slope-driven gradient—starting with thin, very calcareous soils higher up, becoming increasingly clay-rich down the slope, and eventually transitioning into relatively deep, decarbonated soils along the piedmont. The vines are planted on east- and southeast-facing slopes, at altitudes ranging from 230 to 320 meters. The climat Champ Gain takes its name from the Old French “gaaing” or “gâin,” meaning pasture or arable land—a word still found in dialects from the East and Northeast of France. Derived from the verb “gaaigner” (to cultivate), it refers to meadows or farmed fields before vines were planted. Just a few meters from the Grands Crus, this parcel produces white wines with an assertive personality and a stellar reputation.



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