

Etienne Sauzet

GRAND VIN DE BOURGOGNE

Puligny-Montrachet

HAMEAU DE BLAGNY



Our plot is very small: 0.20 Hectare, planted 100% Chardonnay and in bio-dynamic cultivation. Annual production of only 1,000 bottles on average.

WINEMAKING

Alcoholic fermentation takes place in oak barrels and the wine stays there for 12 months. Then, 6 months in stainless steel vats. Depending on the vintage, either fining and/or filtration is carried out. After 18 months, the bottling is done at the estate.

GREEN PRACTICES

Certified organic grapes by EcoCert. Practicing Sustainable, Biodynamic, and Vegan.

