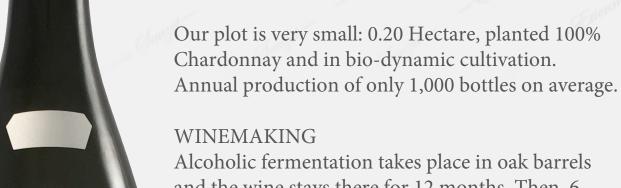
Etienne Sauzet

GRAND VIN DE BOURGOGNE

Puligny-Montrachet HAMEAU DE BLAGNY



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.

