

Barolet-Pernot Puligny Montrachet La Brelance



Description:

Barolet-Pernot Puligny-Montrachet *La Brelance* is a refined white Burgundy from one of the most distinguished villages in the Côte de Beaune. Made entirely from Chardonnay, it expresses the hallmark precision and minerality of Puligny. Pale gold in colour, it opens with aromas of white flowers, citrus, and toasted hazelnut. The palate is elegant and layered, showing notes of pear and lemon cream supported by a fine, chalky texture and a long, saline finish.

Tasting Notes:

Pear, Lemon Cream, White Flowers, Toasted Hazelnut, Chalk, Mineral

Allergens: Contains sulphites.

Dish Pairing:

- Pan-seared scallops
- Roast chicken with morel mushrooms
- Lobster or crab in butter sauce
- Comté or aged Gruyère

Talking Point:

The *La Brelance* vineyard lies on the lower slopes of Puligny-Montrachet, where thin limestone soils and good drainage produce wines of clarity and finesse. Barolet-Pernot, a small family domaine with deep local roots, is known for its restrained use of oak and focus on purity — crafting Puligny that emphasises tension, precision, and the subtle power of its terroir.