

2013 Uliz Bourgogne Blanc 'La Combe'

Uliz



Located in the village of Puligny-Montrachet, these 30 year old vines sit on 12 inches of clay like soil with some gravel. Below the site, you can touch the 'mother rock' from Puligny. Described by Antoine as "an erosive limestone in little grain..." When tasting this wine, the clay provides the rich mouthfeel, while the length and minerality express this "grain" from the rock.

"La Combe" is 0.8 ha plot of 30-year-old biodynamically farmed vines in the village of Puligny-Montrachet located between the Route Nationale and downtown Puligny. Vines are planted in twelve inches of clay-like soil mixed with some gravel and the 'mother rock', small grained, erosive limestone. The clay soil provides the rich mouth feel, while the "grain" from the rock, which Antoine describes, expresses the wine's length and minerality. 4500 bottles produced.

The vineyard is Biodynamically farmed and no chemicals are ever used at Uliz during the winemaking process. The wines are vinified by whole cluster, with long maceration (3-4 weeks), punch downs manually by foot, low sulfur, no new oak, and are unfiltered (unless unavoidable).