



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES 2021

The name of the terroir derives from "follots" which was located in humid places where there were often fog.



### VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

### VINEYARD

The largest terroir of the village, facing to East and with a maximum sunshine. So, it has an early maturity. The Chardonnay can express its power and its elegance because of the important presence of limestone scree and the shallow subsoil. We have there three different origins of vines whose we purchase the grape.

Wine-Growing method : sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 17.64 ha

Altitude : 250-300 m

Average age of vines : 36

### VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13% vol.

### TASTING

#### Tasting note

Wine with beautiful aromatic expression. A nice fruitiness with fresh mango and notes of white peach. A nice presence in the mouth.

#### Food pairings

Ideal with roast brill, shellfish juice and black garlic.

**Serving temperature :** 12-14°C

Olivier Leflaive

Place du Monument 21190 Puligny-Montrachet (France)  
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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