

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES 2020

The name of the terroir is derived from "follots" -will-o'-the-wisps- which were active in humid places, often foggy.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

The largest terroir of the village, facing 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. There are three different purchases of grapes.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 17.64 ha

Altitude : 250-300 m

Average age of vines : 36 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % whole grapes

20 months (whose 6 months in stainless steel tank)

100 % oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

Rich but sophisticated wine, it expresses itself through scents of white flowers and fruits with notes of roasted hazelnut. On the palate, elegance takes over vivacity.

Food pairings

Ideal with vol au vent, duck cooked in white sauce stuffed with mushrooms, fattened chicken cooked in cream or fermented cheese.

Serving temperature : 12-14°C

Should be drunk between : 2025-2030

