

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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

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

100 % crushed grappe

Finning: yes Filtration: yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

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

Food pairings

Ideal with vol au vent, duck cooked in white sauce with mushrooms, the fatted chicken cooked in cream and fermented cheeses.

Serving temperature: 12-14°C

