

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES 2017

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



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 East and with a maximum sunshine. So, it has an early maturity. The Chardonnay can express its power and elegance because of the important presence of limestone scree and the shallow subsoil. We have there 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 % crushed grapes

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 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 : 2022-2026

