Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES 2010

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



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 four 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 : 32 years

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

18 months (whose 6 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

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