

## PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES - RÉCOLTE DU DOMAINE 2021

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



### 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

Vineyard located in the upper part of les Folatières, known as les "Peux Bois". It is a former Domaine Leflaive property.

Vines belonging to our Domaine and planted in 1983

Wine-Growing method : HVE High Environmental Value, level 3

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 17.64 ha

Altitude : 250-300 m

Average age of vines : 40 years

### 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

This luminous wine is beautifully pure. Notes of citrus fruits and white flowers supported by a slightly smoky woody note give it energy and finesse.

#### Food pairings

To be enjoyed with a broth of langoustine, sea lettuce and combawa.

**Serving temperature :** 12-14°C

**Should be drunk between :** 2026-2035

