

# PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES - RÉCOLTE DU DOMAINE 2012

The name of the terroir derives from "follots" which was located in humid places, often foggy.



## **VINEYARD**

Vineyard located in the upper part of les Folatières, known as les Feux Bois. It is a former

Domaine Leflaive property.

Wine-Growing method: Bio-dynamic (non-certified)

Harvest: 100 % manual Soil : Calcareous Clay Production area : 17.64 ha Altitude : 250-300 m

Average age of vines: 27 years

## **VINIFICATION**

100% Chardonnay

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

100 % whole berries

Finning: yes

17 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13,5% vol.

## **TASTING**

## Tasting note

Rich green gold in color, this wine has opulently fragrant and very expressive aromas. The palate is powerfully structured, with thrilling fruit concentration and magnificent length. Finesse, complexity and elegance.

## Food pairings

Ideal with grilled and fried seawater fish and crayfish, and goat cheese.

Serving temperature: 12-14°C

