



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES 2022

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



### VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

### 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

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 25% of new oak)

13% vol.

### TASTING

#### Tasting note

Expressive and open wine with notes of white flowers and elderberry. A nice minerality on the palate and a nice acidity give this wine dynamism and length.

#### Food pairings

Ideal with roast brill, shellfish juice and black garlic.

**Serving temperature** :12-14°C

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

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



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