Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES
2022

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



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 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. There are 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

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 lovely 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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