

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES 2023

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



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

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. There are two different origins of vines.

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)

13,5% vol.

TASTING

Tasting note

A wine that combines tension and finesse, with aromas of dried fruits and a gourmet touch of almond tart. Its liveliness in the mouth gives it a beautiful freshness, while highlighting its complexity and balance.

Food pairings

Ideal with roast brill, shellfish juice and black garlic.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

