

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

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 25% of new oak)

13,5% vol.

TASTING

Tasting note

In this emblematic wine we find elegant aromas of white fruits such as pear and apple, accompanied by notes of yellow-fleshed fruits as well as a slight lemony touch. Delicate floral nuances, such as honeysuckle and acacia flower, mingle with chalky minerality and subtle toasted notes from aging on lees.

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

