Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES 2021

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

VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

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 10% of new oak)

13% vol.

TASTING

Tasting note

Wine with beautiful aromatic expression. A nice fruitiness with fresh mango and notes of white peach. A nice presence in the mouth.

Food pairings

Ideal with roast brill, shellfish juice and black garlic.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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

olivier-leflaive.com