

**PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES
2019**

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



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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. We have there 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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % crushed grapes

18 months (whose 6 months in stainless steel tank)

100 % oak barrels (whose 30% of new oak)

14,5% vol.

TASTING

Tasting note

Rich but sophisticated wine, it expresses itself through scents of white flowers and fruits with notes of roasted hazelnut. On the palate, elegance takes over vivacity.

Food pairings

Ideal with vol au vent, duck cooked in white sauce stuffed with mushrooms, fattened chicken cooked in cream or fermented cheese.

Serving temperature : 12-14°C

Should be drunk between : 2024-2029

