

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

Vineyard located in the upper part of les Folatières, known as les "Peux Bois". It is a former Domaine Leflaive property.

Vines 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

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 25% of new oak)

14,5% vol.

TASTING

Tasting note

Rich green gold in color, this wine has opulently fragrant and very expressive aromas. The palate is powerfully structured, with thrilling fruit concentration and magnificent length. Finesse, complexity and elegance.

Food pairings

Ideal with grilled seawater fish, lobster, goat cheese.

Serving temperature : 12-14°C

Should be drunk between : 2024-2029

