

En Bourgogne depuis 1750



Puligny-Montrachet

Puligny-Montrachet Les Folatières 1^{er} Cru

2021

Grape Variety: Chardonnay

Soil: Clay and limestone

Site: The climat is ideally located nearby the so famous Montrachet and Chevalier Montrachet, the South Est exposure is excellent as well. The high proportion of clay gives to the wine a specific minerality which underlines the typicality of the Chardonnay. The vines are planted at regular distance of each other which enables deep ploughing of the soil.

The Vintage 2021: After a winter characterized by marked variations in temperature and a summer like weather spring, a sudden and intense frost fell upon Burgundy early April and severely hit the buds that had formed on the vine. The months that followed were a succession of rainy and warm episodes. During summer there were warm and humid periods. The harvest started at Chanson on September 15, under a bright sunshine. The white wines display floral fragrances mixed with pale fleshed fruit aromas. They are precise and tense but the volumes poduced are quite low.

Tasting: Pale gold colour. Floral fragrances (hawthorn) mixed with aromas of citrus and pale fleshed fruit on a hint of almond. Well-structured and well-balanced. Dense, deep and precise texture. Outstanding persistence with a hint of saltiness. Scores: 93/100 The World of Fine Wines - 16,5/20 Jancis Robinson.

Food pairing: To be enjoyed with "foie gras", seafood, fish and goat cheese.

