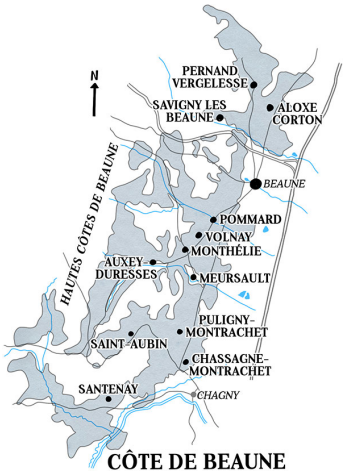
CHANSON

En Bourgogne depuis 1750



Puligny-Montrachet



Puligny-Montrachet Les Folatières 1er Cru

2019

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 2019 : After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. Moderate use of new oak.

Tasting : Pale gold colour. Floral fragrances (accacia) mixed with aromas of pale fleshed fruit (pear/apple) on a hint of spice and a delicate mineral touch. Complex and well-balanced. Deep and dense texture. Delicate oak note. Long and elegant finish.

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