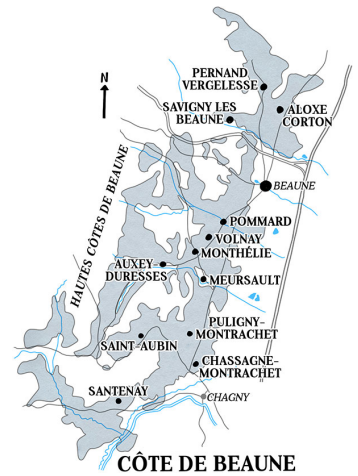


CHANSON

En Bourgogne depuis 1750



Puligny-Montrachet

Puligny-Montrachet Les Folatières 1^{er} Cru 2017



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 2017 : After a classic winter, spring settled down with warm températures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : after a mild pressing, this wine was vinified and aged for 10 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour. Floral fragrances mixed with aromas of pale fleshed fruit and citrus fruit. Delicate minerality. Complex and elegant. Deep with a refined texture and a beautiful fruit combination. Long and refreshing finish with a hint of minerality.

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