

CHANSON

En Bourgogne depuis 1750



Puligny-Montrachet

Puligny-Montrachet Les Folatières 1^{er} Cru 2020



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 2020 : After a very mild winter, spring arrived with warm temperatures in March which engendered a very quick and sustained growth of the vines. After a very short frost episode early May with no consequence in the vineyards, a mild weather with some rains settled down until end of June. Summer was punctuated in July by several and quite long heat waves. Vineyards with a clay soil were less affected by the low level of rainfalls during spring and by the summer heat. The harvest in Burgundy started around August 20, which was historically early for the region. At Chanson, they started on August 24 under a bright sunshine. 2020 white wines are showing a lot of energy, with a very precise texture and a beautiful aromatic combination of exotic fruit mixed with yellow fleshed fruit and toasted bread.

Tasting : Pale gold colour. Aromas of pale fleshed fruit (pear/apple) mixed with spices. Delicate touch of minerality. Complex and ample. Tight texture. Delicate oak. Long finish. Score : 16++/20 Jancis Robinson

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

cheese.