

En Bourgogne depuis 1750



Puligny-Montrachet

Puligny-Montrachet Les Folatières 1^{er} Cru

2022

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 2022: After a winter characterized by marked variations in temperature between January and February, spring started with mild temperatures. A sequence of cold weather in April was followed by warm temperatures in May but the lack of water was very noticeable and could not be compensated by the rainy storms of June. Summer was marked by several and long heat waves and the storms of the end of August were most welcome. The harvest at Chanson started on August 30 with a team of 100 persons and ended on September 13. 2022 vintage was guite generous both in volume and quality and the white wines are well-balanced, precise and refreshing.

Tasting: Pale gold color. Floral fragrances (acacia) mixed with aromas of citrus, pale fleshed fruit and toasty almond notes. Subtle minerality. Well-structured and complex. Dense, tight and precise texture. Beautiful concentration. Outstanding and elegant aftertaste with salty and spicy tinges. Scores: 95/100 Jasper Morris/Inside Burgundy- 16,5/20 Jancis Robinson.

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



cheese.