

CHANSON

En Bourgogne depuis 1750



Puligny-Montrachet

Puligny-Montrachet Les Folatières 1^{er} Cru 2018



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 2018 : After a rainy winter, spring started with a very warm episode in April followed by very cold températures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification : after a mild pressing, this wine was vinified and aged for 12 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour. Floral fragrances (accacia) mixed with aromas of pale fleshed fruit with a hint of minerality. Complex, broad-shouldered and well-balanced. Deep and dense texture. Long and elegant finish.

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