

CHANSON

En Bourgogne depuis 1750



Puligny-Montrachet

Puligny-Montrachet Les Folatières 1^{er} Cru 2015



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 2015 : After a cold winter and a mild spring, the weather conditions in summer (with important differences of temperature between day and night from August onwards) were ideal and enabled a perfect maturation of the grapes. The harvest started early September under a bright sunshine. The white wines develop aromas of exotic fruit mixed with floral fragrances. Aging in oak casks during 12 months.

Tasting : Pale gold colour. Floral fragrances mixed with exotic fruit and ripe pear aromas with spices. Complex and well-balanced. Taut and tight. Very pure. Elegant texture. Long finish. Score : 93/100 - Burghound - Avril 2017 -

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