

Alain Chavy

Puligny-Montrachet Blanc 1er Cru Les Folatières 2022



WHITE
STILL WINE



FRANCE



BURGUNDY



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Fresh, floral, lemony white burgundy with lots of new oak on the finish.

VITICULTURE

Vineyards use minimal chemicals, mainly for mildew. Grapes hand-harvested, pressed, fermented in barrel below 25°C. Entire crop barrel-fermented for depth. 20% larger barrels for richness with subtle oak. Low batonnage, late malolactic fermentation due to cellar temperature. Not racked until September, bottled as late as January, 16 months post-harvest.

VINIFICATION

The harvest is manual and the winemaking is traditional. After pressing, the must is cooled and decanted 24 hours later. The wine is then left in oak barrels for fermentation with regular bâtonnage, filtering and bottling are done after 4 months.

FOOD MATCHING

The wine can be enjoyed with a broad variety of dishes from delicately flavoured fish dishes through to chicken and pork.

SIZE	75cl
VINTAGE	2022
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	51196122
EXPRESSION	White, Round and Fruity
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
SKU	51196122