

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF
wine shippers since
1858

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES

DOMAINE
CHANSON

DETAILS OF PRODUCTION

The climate of the commune of Puligny-Montrachet is ideally located nearby the famous Montrachet and Chevalier Montrachet, which has excellent South Eastern exposure. The high proportion of clay and limestone in the soils gives the wine a specific minerality which underlines the typicity of the Chardonnay. The vines are planted at regular distance of each other which enables deep ploughing of the soil. After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms episodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : after a mild pressing, this wine was vinified and aged for 10 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

TASTING NOTES

Pale gold colour. Floral fragrances mixed with aromas of pale fleshed fruit and citrus fruit. Delicate minerality. Complex and elegant. Deep with a refined texture and a beautiful fruit combination. Long and refreshing finish with a hint of minerality.

HOW TO SERVE

To be enjoyed with “foie gras”, seafood, fish and goat’s cheese.

VINTAGE 2017
STYLE White
BLEND OF GRAPES 100% Chardonnay
WINEMAKER Jean-Pierre Confuron
ALCOHOL 13.4%

