

DOMAINE de MONTILLE



Puligny-Montrachet 1er Cru Les Folatières

2021

Color white

Grape variety chardonnay

Surface area 0.52 ha

Production 1 560

Share of new barrels 30%

Alcohol 12,5%

The appellation

Folatières comes from the old French “Foletière”-place haunted by the wisps- legendary creatures, elves. Popular imagination saw will-o'-the-wisp dancing. It is a large and heterogeneous cru. Our 0.52-ha plot is located in the heart of the cru, mid-slope, with two prestigious neighbors on each side (Domaines Leflaive and Leroy). The quality of this terroir, half limestone, half clay, leads us to believe that it is one of the three best 1er crus in Puligny with “Le Cailleret” and “Les Pucelles”.

The wine and the style

After a light settling, the musts are put into 228 and 600-liter-barrels to complete the alcoholic and malolactic fermentations. We work with 5 to 20% new barrels with wood coming mostly from Allier, light toasting. The wines are racked about a year later before being transferred to stainless steel vats for the second phase of their aging in order to retain freshness and minerality.

Vine growing

Organic since 1995 and biodynamic since 2005. All our wines are certified by Ecocert.

The vintage

Vintage 2021 had everyone talking very early in the growing season due to the terrible spring frost that hit

the region between April 6 and 8, 2021. Temperatures dropped to -8°C (17°F), irremediably damaging harvest volume. The vines timidly resumed their development, the relatively cold and wet days of July and beginning of August keeping them a bit behind schedule throughout the summer. With twice as many treatments to push off mildew outbreaks, the growing season of 2021 was quite the challenge for our team but everyone's efforts paid off! Inevitably, volumes were down by 60% on average with major disparities. Chardonnay vines were more affected by the frost because they were ahead in their vegetative