

DOMAINE de MONTILLE



Puligny-Montrachet 1er Cru Les Folatières

2022

Color white

Grape variety chardonnay

Surface area 0.52 ha

Production 4 000

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

2022 embraces both quality and generosity, and reveals a vibrant and incredibly seductive profile with crunchy

fruitiness.

Autumn and winter are mild with temperatures already higher than normal for the season and low rainfall. Temperatures continue to rise as months go by, reaching new heights with no less than four heatwave episodes but thankfully, although rare, the rains are sufficient and the vine keeps growing in the best possible conditions. The harvest begins in the last week of August. The hot and dry weather help limit the number of treatments to twice, three times less than the year before. The grapes are healthy, impeccable and the desired balance is there