

« LES FOLATIÈRES » PULIGNY-MONTRACHET 2010

Château de Puligny-Montrachet

COLOR:	White
GRAPE VARIETY:	Chardonnay
VINTAGE:	2010
SURFACE AREA:	0.52 Hectares
PRODUCTION :	240 cases (12 x 750ml)
% NEW BARRELS :	20%
ALCOHOL :	13% VOL
PH :	3.31



The appellation

"Folatières" comes from the old French "Foletière", a place haunted by goblins, legendary creatures, leprechauns with liveliness and grace. It typically conjures up a vision of dancing wisps. The vineyard is large and hardly homogenous. We have the privilege of a single parcel of 0.52 hectare located in the heart of the cru, at mid-slope and with two prestigious neighbors on each side (Domaines Leflaive and Leroy.)

With the quality of this terroir, part limestone, part clay, we believe this is one of the three best Premier Crus of Puligny along with "Le Cailleret" and "Les Pucelles". It merits a placement among the "Great Premier Crus", those that rival the Grand Crus.

It is a remarkable cru – fine, airy, playful yet complex, floral and spicy. Its mouthfeel is generous but structured and lengthy, which indicates a long aging potential.

The wines, the style

Our wines are known for their great aromatic purity. We always favor balance and elegance over power and extraction. The wines are classic expressions of Burgundy, of their appellations in general and of their specific terroirs in particular. The farming methods we use contribute to this individual style, and our winemaking methods aim to avoid excessive outside influences in order to bring out the equilibrium that can be found naturally in Burgundian terroir.

All our fruit is hand-harvested. Thanks to pneumatic presses, we can calibrate our presses to fit the quality of the grapes and the profile of the vintage. After a light settling, the musts are placed mostly in 600-liter barrels as well as in 228-liter barrels, where the alcoholic and malolactic fermentations take place.

We use approximately five to twenty percent new casks primarily made from Allier wood that sees a long yet light toasting. The first racking occurs after about one year of wood aging, after which begins the second, four- to six-month phase in stainless steel, which preserves the wine's freshness and tension. We finish the aging with a light fining followed by a similarly light and respectful filtration before bottling.

Tending the Vines

We began organic farming in all of the parcels of the Domaine du Château de Puligny-Montrachet in 2002. Since 2005, biodynamic viticulture has accompanied this practice in our efforts to fully respect these living soils.

The vintage

We began the 21th of September and finished the 1st of October 2010.

After a challenging winter where frost affected lots of vineyards and caused many young plants to die, 2010 began a bit behind schedule but with the softness of a rather hot spring. However, flowering didn't have the advantage of good weather, and this resulted in poor fruit set (coulture) and an abnormal mix of berry sizes within clusters (millerandage). Summer got off to a good start with a lovely first half of July. However, moody and chilly weather then set in until the beginning of September, when Burgundy's best helper in that month, a wind called *la Bise* (the Kiss), cleared the skies for a radiant sun to dry the vines while temperatures remained fresh.

The harvest date was, as is often the case, of utmost importance, and it is the reason we only purchase grapes harvested by our own team or under our control.

2010 is a grand vintage for whites, as it combines generosity and flesh with acidity and minerality. The aromas are ripe with the occasional exotique note and floral hints set against a citrusy background. The mouthfeels are packed with flavor, supple, and even powerful with their significant substance; however, happily their bouyant acidities provide remarkable balance.

Tasting notes

"Discreet oak notes don't compromise the expressiveness of the white peach and overtly exotic fruit aromas that introduce concentrated, naturally sweet and textured medium plus weight flavors that possess a seductively textured mouth feel and fine intensity. This is certainly very pretty if not exactly typical. Still this is a quality effort though not really my style". Allen Meadows