

PULIGNY-MONTRACHET PREMIER CRU



Les Folatières

TERROIR

One of the most famous "climat" of Puligny-Montrachet, its name comes from the old French word "foletière" a place haunted by the "follets", mythical creatures. The plot is located at the bottom of the "climat" Folatières and near the Premier Cru "Le Cailleret".

VINEYARD

The vineyard has been acquired by the Rollin family in early 2022. It is cultivated organically with biodynamic preparations to encourage and its microbiological activity. Grass is grown in the winter and the soil is ploughed from the end of winter. The first vintage to be certified will be 2025.

WINEMAKING

Hand-harvested. The grapes are sorted at the vineyard and then pressed slowly to enable the must to oxidise gently. Slow fermentation in 400L oak barrels using wild yeasts only, no "additives" and than 10% of new oak. The wine is then aged for 12 months without stirring and racking. The wine is neither filtered nor fined.



Colour: White

Grape variety: Chardonnay

Area (ha): 0.20

Planting date: 1954

Soil: Clay and limestone

Altitude (m): 240

Exposure: South-West

Density (vines/ha): 10,000

Ageing potential: 4 to 8 years

