Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2020 Puligny-Montrachet
Les Folatières
Premier Cru- 100% Chardonnay

The vineyard site is the central part of the Côte de Beaune comprises an area predestined to produce great white wines, and Puligny-Montrachet is certainly one of its most glorious examples. Among its Premier Crus, the vineyard of Les Folatières is one of its most famous, occupying a central position at mid-slope.

History & tradition:

- The name Folatières may come from "feu follet"in French, (St Elmo's fire).
- According to popular imagination, these fires could be seen on a warm summer night in the forests nearby or coming up from the valley below.
- Soil: limestone. Very chalky and stony; a great part is actually limestone debris.

Viticulture:

- Plantation density: 10,000 stocks/ha in order to extract all possible nuances from the terroir.
- Pruning: Guyot. Yield: 49hl/ha, low on purpose to limit the production of each vine stock.
- Supply: grapes and must purchased from regular suppliers with long term contracts.

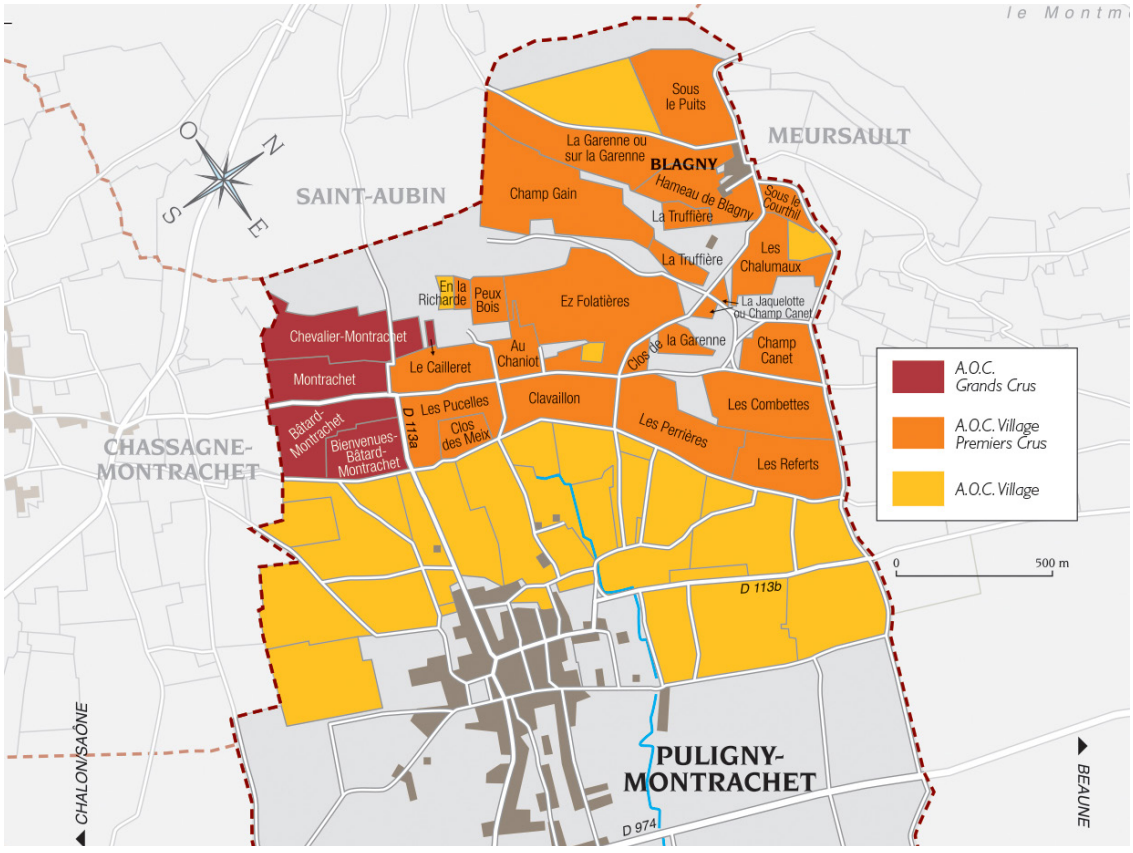
Vinification:

- Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained.
- No yeasts or enzymes are used.
- The wine goes directly into barrels after "débourbage" (decanting to reduce sediment).
- Ageing: Type: in barrels (25% in new oak) Length: 12 months.
- Origin of the wood: French oak forests.

Tasting note by Véronique Boss-Drouhin

"Beautiful harmony defines this precious wine.Golden and bright colour. The complex and distinctive aromas of Puligny are here in evidence: honey, honeysuckle, fresh almond. As the wine matures, these aromas evolve towards dried fruit notes and spice. On the palate, a very nice balance between freshness and velvety texture. There is even a firm backbone that gives this wine a strong structure. Exceptionally long on the aftertaste, with refined and floral notes throughout".

2020 Vintage: The 2020 whites are fruity with very beautiful acidities and offer a great aromatic complexity. Despite the hot temperatures of summer, they are well-balanced, supported by freshness. The premiers crus and grands crus are still ageing on lees, they take their time but undeniably gain in fullness, richness and aromatic complexity. We accompany them gently during this long process.



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