



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2022 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.

Winemaking

- Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.
- Harvest: grapes harvested by hand in open-work crates. If necessary, a careful sorting is proceeded.
- The juice of the last press is separated from the free run-juice.
- The juice is transferred into wine barrel after a little settling.

Ageing:

- The alcoholic fermentation as the malolactic and the ageing are being processed in oak barrels.
- The proportion of new barrels is around 20% to 25%.
- The ageing lasts between 16 to 18 months.

2022 Vintage:

2022 offered a good maturity with particularly aromatic white wines. Citrus and ripe fruit mingle with delicate floral fragrances, very often accompanied by slightly spicy pastry notes. The palate, tender and fleshy, is based on a strong texture. Endowed with a pleasant roundness and a rich aftertaste, the wines of this vintage are well-balanced and show an excellent ageing potential.

Tasting notes 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.

Service

- Cellaring: Optimal consumption: 8 to 10 years
- Ageing potential: 20 years
- Tasting temperature: 13°C (55°F)

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