



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 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 and transferred into wine barrel.

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% and ageing lasts between 16 to 18 months.

2024 Vintage: Challenging weather conditions left their marks on 2024 harvest, yet thanks to meticulous grape sorting and precise vinification, we achieved wines of remarkable quality, though in limited quantities. The extended sunshine through mid-September gave the white wines a beautiful balance, revealing aromas of fresh fruit and citrus, delicately mingled with hints of almond and white blossom. Elegant and refined, they offer both freshness and purity on the palate.

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. Serve at: 55°F



0 12086 35411 3



Dreyfus, Ashby & Co.

PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

