



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -



PULIGNY-MONTRACHET PREMIER CRU "LES FOLATIÈRES" 2022

Puligny Montrachet Premier Cru Les Folatières

GRAPE VARIETY

100% Chardonnay

VINEYARD

In the central part of the Côte de Beaune lies an area predestined for the production of great white wines of which Puligny-Montrachet is without fear of contradiction one of the most superb examples.

TYPE OF SOIL

Clay-limestone soil

AGEING

Alcoholic fermentation in barrels (50% new oak). Regular stirring malolactic fermentation finished and racking after 12 months. Fined and bottled without filtration.

VINTAGE REPORT

After a milder and drier than average winter, the very first green shoots appeared at the beginning of April. This period was followed by a few days of negative temperatures, which had no effect on the vines. Despite a slight delay in bud break, the almost summery heat of May allowed for rapid flowering, which resulted in one of the earliest vintages ever recorded, like 2007, 2011 and 2020. In June, rainfall was twice as high as normal. The grapes ripened in mid-August, followed by warm weather that allowed the grapes to ripen perfectly. The water and thermal conditions favored the spreading of the harvest, which began on August 29 and ended with the Clos de Bully on September 13. The climatic conditions of the first half of September made it possible to obtain a generous and quality vintage.

FOOD PAIRINGS

Matches well with seafood, fine fish or chicken liver pâté.

SERVICE ADVICE

Served at 12-13°C

