



Puligny-Montrachet 1er Cru Les Folatières 2022 3x75cl

Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.27

Total Acidity

6.55 g/l

Drinking Window

2026 - 2045+

Tasting Guide



Tasting note printed

01/06/2025

Winemaker Notes

This is always the most complex of Louis Jadot's 1er Cru Pulignys. A particularly delicate fine wine with a fullness tempered by great elegance and a fresh bouquet.

Vineyard

Puligny-Montrachet, situated to the south of Meursault and to the north of Chassagne-Montrachet, shares with Chassagne a handful of the greatest white wine vineyards in the world. The Folatières Climat lies near the summit of this slope, above Clos de la Garenne roughly midway between Meursault and Montrachet. The clay and chalk soil, which is very stony, drains well and warms through easily.

Winemaking

Grapes are harvested by hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by our cooperage. 1/3 are new barrels. Ageing usually lasts 15 months on fine lees before bottling.

Food match

Perfect with roast white meat or fish, sushi, ceviche, vegetable tempura or hard cheeses.