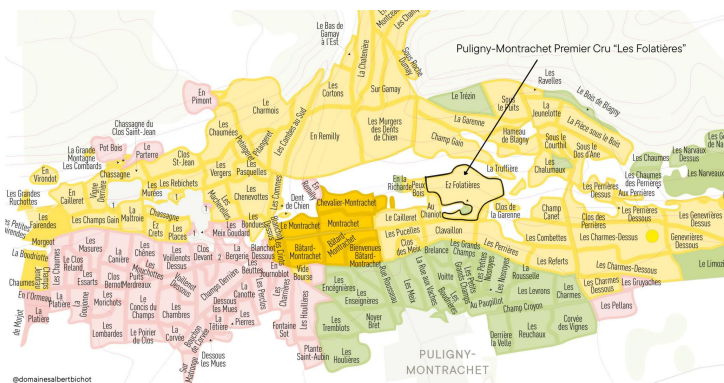


PULIGNY-MONTRACHET PREMIER CRU "LES FOLATIÈRES" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Clay-limestone soils rich in limestone scree.

PRESENTATION

Puligny-Montrachet, located on the Côte de Beaune, represents 211.11 hectares. This appellation includes 17 Climats classified as Premier Cru, totaling 98.18 hectares in production. The commune of Puligny-Montrachet also produces 5 Grands Crus. Adjacent to the prestigious Grands Crus Chevalier-Montrachet and Montrachet, this plot benefits from a privileged location. The high proportion of clay in the soil gives the wine a fine and elegant minerality, allowing the Chardonnay to fully express its identity. Its southeast orientation ensures ideal ripening conditions.

WINEMAKING/AGEING

Hand-harvesting, sorting of grapes, slow and gently pressing respecting the fruit. Alcoholic fermentation and aging on fine lees in oak barrels (20 to 30% new barrels) for 14 to 16 months.

TASTING

With an elegant pale gold color and bright reflections, this wine reveals delicate floral notes mixed with citrus and pear aromas on the nose, subtly underscored by fine toasted nuances and discreet minerality. The palate, complex and perfectly balanced, seduces with its precision and tension. Carried by refined minerality and harmoniously integrated acidity, it stretches elegantly towards a long, fresh, and persistent finish.

SERVING

11 to 13°C

FOOD PAIRINGS

This wine is intended to honor a refined cuisine: Foie gras, seafood, fish as well as certain cheeses (especially goat cheeses).

