



DOMAINE
CHANSON
En Bourgogne depuis 1750



Puligny-Montrachet 1er Cru Les Folatieres 2017

Burgundy, France

ESTATE

Domaine Chanson is a true mid-size Domaine. Their wines are produced using the grower model rather than the négociant model and they make approximately 17,000 cases of Domaine wine per year. They have extensive holdings of over 111 acres of Premier and Grand Cru vineyards and are one of the leading Premier Cru specialists in the appellation with over 62 acres of Premier Cru vineyards. Both the estate holdings and contracted grower vineyards are 100% harvested by the Chanson team to tightly control picking time and grape selection. Chanson is committed to maintaining a consistent quality level across the entire range. The regional and village wines are produced with the same precision and care as the Premier and Grand Crus.

VINEYARD

The vineyard is ideally located nearby the famous Montrachet and Chevalier Montrachet. It has a southeast exposure. The high proportion of clay gives to the wine a specific minerality which underlines the typicality of the Chardonnay. The vines are planted at regular distance of each other which enables deep ploughing of the soil.

Grape Variety: 100% Chardonnay

Soil: Clay and limestone

WINEMAKING

Fermentation: Chanson vinifies all its wines 100% whole cluster, which they believe enhances the complexity and structure of the wines. The reds have a perceptible style as a result: beautiful aromatics with complex spice complementing fruit on the nose and palate. Chanson also strives to maximize the preservation of fresh fruit characteristics. Grapes are chilled immediately on arrival in a proprietary tunnel they developed: a very quick chill with no oxygen exposure. Then they use Champagne-style fractional pressing very precise pressings for the purest juice, with lots vinified separately in small tanks.

Aging: 12 months in oak casks.

Alc/Vol: 13.4%

VINTAGE

Climate: Spring started with warm temperatures but cooler weather in April calmed the evolution of the vines. May was rainy but the rest of summer was warm with some strong heat waves. However, a few thunderstorm episodes brought enough rain to allow the maturation of the grapes to continue.

Vineyard Work: The harvest started in early September and the grapes had excellent sanitary levels.

TASTING NOTE

Pale gold color. Floral fragrances mixed with exotic fruit and ripe pear aromas with spices. Complex and well-balanced. Taut and tight. Very pure. Elegant texture. Long finish.