

DOMAINE CHANSON



PULIGNY-MONTRACHET 1ER CRU LES FOLATIERES 2022

Puligny-Montrachet 1er Cru, France

ABOUT DOMAINE CHANSON

Chanson is a true mid-size Domaine. Unlike many of their competitors, their wines are produced using the grower model rather than the négociant model. They have extensive holdings of over 111 acres of exclusively Premier and Grand Cru vineyards in the heart of Burgundy. Chanson is obsessed with maintaining a consistent quality level across the entire range. The wines have a seductive and distinctive style due to the rigorous approach to viticulture and vinification.

THE WINE

Les Folatières sits alongside Le Montrachet and Chevalier-Montrachet on the south-east facing slopes of Puligny. Domaine Chanson's 0.3-hectare parcel is planted to Chardonnay on silt, marl, and limestone, with a high proportion of clay that drives a specific minerality and deep typicity of the variety. Floral, precise, and elegant, with pale-fleshed fruit, citrus, and a long, refreshing finish with beautiful mineral nuance.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: 0.3-hectare south-east facing Premier Cru parcel adjacent to Le Montrachet. Silt, marl, and limestone with a high proportion of clay.

WINEMAKING: Whole bunch pressing for gentle extraction. Fermentation in barrel at low temperature.

VINTAGE: A warm, dry season punctuated by summer heat waves yielded a generous harvest of well-balanced, precise, and refreshing white wines.

AGING: 17 months in French oak (20% new)

ALC. BY VOL.: 14%

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 7x14 (98)

CASE DM: 20.12x12.13x3.86 in

CASE WEIGHT: 18.96 lb

BTL DEPTH: 3.23 in

BTL HEIGHT: 11.65 in

BTL WEIGHT: 3.09 lbs

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SRP: \$158.99

UPC: NO UPC CODE

SCC: