

DOMAINE de MONTILLE



Puligny-Montrachet 1er Cru Les Folatières

2023

Color white

Grape variety chardonnay

Surface area 0.52 ha

Production 3 500

Share of new barrels 30%

Alcohol 12,5%

The appellation Folatières comes from the old French “Foletière”-place haunted by the wisps- legendary creatures, elves. Popular imagination saw will-o'-the-wisp dancing. It is a large and heterogeneous cru. Our 0.52-ha plot is located in the heart of the cru, mid-slope, with two prestigious neighbors on each side (Domaines Leflaive and Leroy). The quality of this terroir, half limestone, half clay, leads us to believe that it is one of the three best 1er crus in Puligny with “Le Cailleret” and “Les Pucelles”.

The wine and the style

After a light settling, the musts are put into 228 and 600-liter-barrels to complete the alcoholic and malolactic fermentations. We work with 5 to 20% new barrels with wood coming mostly from Allier, light toasting. The wines are racked about a year later before being transferred to stainless steel vats for the second phase of their aging in order to retain freshness and minerality.

Vine growing

Organic since 1995 and biodynamic since 2005. All our wines are certified by Ecocert.

The vintage

After 2022, another year that brings joy to our hearts. Free from major climatic turmoil, graced by a gentle winter and a splendid spring bloom, 2023 quickly hinted at a generous harvest to come. Summer unfolded like a mysterious dance—between waves of heat and refreshing coolness, dry spells and sudden, stormy rains. The harvest reached its full potential, with varying ripeness from one plot to another, making 2023 a vintage that reveals, more than ever, the singular soul of each terroir.

We began picking on Thursday, August 31st—ten days earlier than we had first anticipated at the start of summer—for a harvest that lasted two full weeks. Picked at dawn, the fruit was beautiful, healthy, and plentiful, both in whites and reds. The generosity allowed for a meticulous selection of only the finest bunches. The alcoholic fermentations began effortlessly, as if guided by nature's quiet hand.

In white, 2023 is a shining vintage—sunny yet well-balanced. The grapes, ripe and healthy, exude irresistible aromas of indulgent fruit. On the palate, the wines are expressive and harmonious, with pleasant freshness thanks to the relatively early harvest.

Tasting note

Pale lemon, gunflint on white fruit. Does the reduction really help build the intensity? It certainly seems to. This will be a terrific wine in that style, with excellent persistence. 30% new wood

Drinking window: 2029-2035 | Rating: 92-94 | Jasper Morris.