



DOMAINE
THOMAS-COLLARDOT

PULIGNY-MONTRACHET 1er Cru Les Folatières

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

CLIMAT: The name of this climat comes from the ancient French Foletière «place haunted by wisps» sprites dancing above stagnant water. Fol from Latin Follis denoted bellows for fire.

PLOT: Located in the locality Au Chaniot, 14a planted in 1961 and 1962. Ideally nestled in the heart of the appellation « Les Folatières ».

HARVEST: By hand in small pierced boxes.

VINIFICATION & AGING:

Slow and gentle pressing during 4 hours, 24 hours settling and racking in 350 liter oak barrel for alcoholic fermentation with indigenous yeast. Aging on lees for 10 to 12 months and blending in stainless steel vats for 2 to 4 months.

TASTING: Intense color with golden reflections. The scents of lime blossom, almonds and white flowers are expressed on the nose. The palate is round and smooth, revealing aromas of ripe fruit accompanied by light hints of honey. The finish is supported by a saline minerality.

4 RUE DE POISEUL
21190 - PULIGNY-MONTRACHET - FRANCE

+33 (0)6 23 76 92 51
contact@domaine-thomas-collardot.com

