



PULIGNY- MONTRACHET PREMIER CRU LES REFERTS

« *Its aromatic
subtleties
will seduce
you !* »

CLIMAT(S) & SURFACE

Les Referts [0,1192 Ha]

CHARACTERISTICS OF THE VINEYARD

Situated between Les Perrières in Puligny and Les Charmes in Meursault this plot is ideally located (middle of the hillside). The soil is mainly limestone. These vines facing Southeast are 50 years old.

PRODUCTION

About 750 bottles are produced each year.

VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels. For this wine, we use approximately 40 % of new oak barrels. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, we will stir to extract the complex flavours from the fine lees, but always according to our tasting analysis. Between 16 and 18 months later, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

A bright yellow colour. The nose is very subtle with hints of honeysuckle and almond. The mouth is well-balanced and a good minerality gives this wine a great potential for ageing.

FOOD & WINE PAIRING

Discover all the subtleties of this wine with simply grilled scallops or grilled sea bass.

