

PULIGNY-MONTRACHET 1ER CRU REFERTS 2021

Given its location, it can be connected to "Refe" in Bresse region which means a brambly and rocky field. It could be a ground where they had to get rid of the rock "heads" and clear the place to plant vines.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

The closest "Climat" to Meursault 1er Cru Charmes, divided by the famous "Chemin des Moines" (the monk path). The soil is marly at the top and more ferruginous at the bottom, therefore it produces a more unctuous and fatter wine than the other Puligny-Montrachet. Sensitive to over-ripeness.

Wine-Growing method : sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 5,52 ha

Altitude : 230-250 m

Average age of vines : 46 years

VINIFICATION

100% Chardonnay

100% whole grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

Nice nose where citrus fruits mingle with notes of almond blossom. The mouth of a beautiful salinity presents some notes of eucalyptus.

Food pairings

Ideal with a pressé of foie gras, green apple and Shizo.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

