

PULIGNY-MONTRACHET 1ER CRU REFERTS 2020

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

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % whole berries

20 months (whose 8 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

Sophisticated and concentrated nose: citrus and apricot, then notes of honey and butter with age. Finesse from Puligny-Montrachet combined with a dense and fleshy texture.

Food pairings

Ideal with seafood, poached fish or cooked with cream or cheese such as Munster and Epoisses.

Serving temperature : 12-14°C

Should be drunk between : 2025-2030

