

PULIGNY-MONTRACHET 1ER CRU REFERTS 2019

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 season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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

17 months (whose 5 months in stainless steel tank)

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

14,5% 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 : 2024-2029

