

PULIGNY-MONTRACHET 1ER CRU REFERTS 2018

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

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 % crushed grapes

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 22% 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 : 2023-2028

