

PULIGNY-MONTRACHET 1ER CRU REFERTS 2023

Given its location, it can be compared to Refe in Bresse that means a bristling field of brush and rocks. This is a land which had to remove the heads of rocks and had to clear land for planting vines



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

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.

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 grapes

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)

13,5% vol.

TASTING

Tasting note

A fine wine, delicately marked by aromas of dried fruits and green tea. On the palate, it offers a texture with relief and elegance, as well as a beautiful freshness that underlines its subtlety and complexity.

Food pairings

Ideal with baked Lyonnaise dumplings

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

