

PULIGNY-MONTRACHET 1ER CRU REFERTS 2022

Given its location, it can be compared to Fefe 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

The 2022 vintage brought serenity back to the vineyard with a heathy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

The closest "Climat" to Meursault 1er Cru Charmes, divided by the famous "Chemin des Moînes" (the monks path). The soil is marly at the top and and more ferruginous at the bottom, therefore it produces a more unctuous and a fatter wine than the others. 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

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 25% of new oak)

13,5% vol.

TASTING

Tasting note

Wine of beautiful concentration where peach predominates. The gourmet palate combines a beautiful acidity with pastry notes.

Food pairings

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

Serving temperature: 12-14°C

Should be drunk between: 2026-2035

