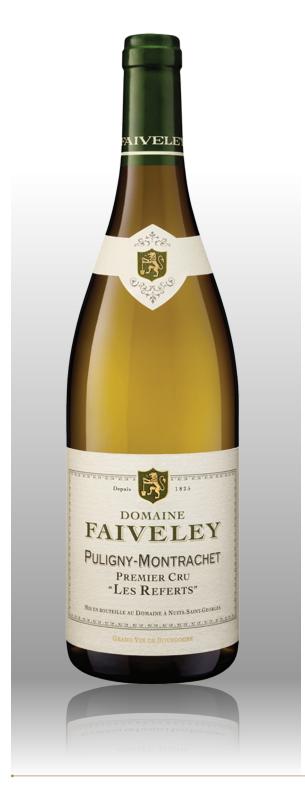


À NUITS-SAINT-GEORGES DEPUIS 1825

2021 PULIGNY-MONTRACHET "LES REFERTS" PREMIER CRU



STORY

In 1879, Puligny added its name to that of its more renowned Grand Cru: Montrachet. Puligny-Montrachet offers exceptional terroirs for the Chardonnay grape variety. The "Les Referts" climat covers 5 hectares of vines and lies at the border of Meursault. This climat produces a taut and mineral wine.

VINEYARD NOTES

Varietals: Chardonnay

Age of Vines: Year planted: 2014

Total Hectares: 0.37 ha

Exposure & Elevation: South-East

Soil: Light, shallow, pebbly soils

Viticulture: Currently undergoing Organic Conversion

WINE NOTES

Fermentation: 4 week fermentation in French oak barrels- 40-50% new oak

Barrel-Aged: 17-18 months in French oak barrels- 40-50% new oak, with regular

stirring

Fining & Filtration: Light natural fining and, light filtration using the lenticular module

process

Alcohol: 12.5%

TASTING NOTES

Attractive nose offering subtle and seductive notes of citrus and exotic fruits combined with delicate toasty notes. The palate is rich and well-balanced with a smooth mouth-feel and taut, mineral structure. A very harmonious wine with exceptional aromatic persistency.