

#### THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The white wines are powerful and concentrated yet balanced out by a crisp acidity. The aromatic profile exudes notes of freshly cut pear.



#### APELLATION DESCRIPTION

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.

Exposition : South-East  
Soil : Light, shallow, pebbly soils  
Grape Variety : Chardonnay

*Characteristics of our plot*  
Surface area : 0 ha 37 a 06 ca[0,91 Acre]  
Years the vines were planted : 2014



#### WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (40-50% of which are new oak) in our cellars at consistent, natural temperatures and hygrometry. The wines are stirred frequently in order to keep the wine in contact with the lees and then aged for 17 to 18 months. This enables them to retain excellent tension and aromatic complexity as well as a smooth, delicate palate.



#### TASTING

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 mouthfeel and taut, mineral structure. A very harmonious wine with exceptional aromatic persistency.

Serve with : Lobster, langoustines, rabbit in tarragon sauce, seared foie gras and cheeses such as Beaufort or Comté.

Serve at : 12 to 14°C

Cellaring Potential : 8 to 10 years

