



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "LES REFERTS" 2001

- **REGION** Côte de Beaune
- **VILLAGE** Puligny-Montrachet
- **APPELLATION** Puligny-Montrachet Premier Cru
- **GRAPE VARIETY** Chardonnay

The Vine

- **AVERAGE VINE AGE** 35 years
- **SOIL** Limestone and scree.
- **AVERAGE YIELD** 40 hl/ha
- **HARVEST** Hand picked

Vinification & Ageing

- **FERMENTATION** Traditional in oak barrels with complete malolactic fermentation
- **AGEING** 8 to 10 months ageing in oak barrels, 50% new
- **BARRELS** Louis Latour cooperage, French oak, medium toasted

Description

Home to some of the world's most extraordinary Chardonnays including the famous Montrachet, Chevalier-Montrachet and Bâtard-Montrachet, Puligny-Montrachet is the 216 hectare geographical middleman of the white wine villages, bordered by Meursault to the north and by Chassagne-Montrachet to the south. At the bottom of the hillside, "Les Referts" is situated between "Les Perrières" and "Les Charmes" and benefits from an ideal south-easterly exposure.

Wine tasting

- **TASTING NOTE** Puligny-Montrachet "Les Referts" is a wine that is rich and opulent marrying a herbal fruitiness with both steeliness and a fat, buttery character. The finish is powerful with apple undertones.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Pan-fried perch - foie gras - fish - shellfish - cheese.
- **SERVING TEMPERATURE** 12-14°

