



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1ER CRU "LES REFERTS" 2019

- 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 The yellow hue, pale and golden, of our Puligny-Montrachet 1er Cru "Les Referts" characterizes this round and ample wine. Beautiful honey, acacia and grilled almond aromas are present on the nose. On the palate it reveals yellow peach notes with a nice roundness.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Pan-fried perch - foie gras - fish - shellfish - cheese.
- SERVING TEMPERATURE 12-14°

Press review

Puligny-Montrachet 1er Cru "Les Referts" 2019 - 91/92 pts - The World of Fine Wine

