Louis Latour

MAISON FONDÉE EN 1797

Puligny-Montrachet 1er Cru "Les Referts"
2022

- **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** Pale yellow in colour, our Puligny-Montrachet 1er Cru 'Les Referts' 2022 has a nose of grilled almond and citrus peel. The palate is very well rounded, revealing notes of honey and citrus fruit again, accompanied by sap aromas. Very nice length.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Pan-fried perch - foie gras- fish - shellfish - cheese.
- **Serving temperature** 12-14°