



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1ER CRU "LES REFERTS" 2013

- REGION Côte de Beaune
- APPELLATION Puligny-Montrachet Premier Cru
- VILLAGE Puligny-Montrachet
- 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 With a golden yellow color, this Puligny-Montrachet 1er Cru "Les Referts" 2013 offers a nose of citrus and candied lemon with subtle floral notes of honeysuckle. The mouth is elegant revealing fresh hazelnut aromas and iodine finals. This wine has wonderful length.
- 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" 2013 - James Suckling - June 2015 - 94/100

