



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "LES REFERTS" 2018

- **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** Our Puligny-Montrachet "Les Referts" 2018 offers aromas of vanilla and brioche in the nose with a round, apricot infused mouthfeel and a fresh finish.
- **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" 2018, 94/100, James Suckling

Meursault 1er Cru "Perrières" 2018, 94/100, James Suckling

Puligny-Montrachet 1er Cru "Les Referts" 2018 - Burghound.com - Allen Meadows - June 2020 - 91/100

Puligny-Montrachet 1er Cru "Les Referts" 2018 - Wine Enthusiast - USA - April 2020 - 92/100

