



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "LES REFERTS" 2024

- **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** With a bright pale gold colour, the Puligny-Montrachet Premier Cru "Les Referts" 2024 is characterized by a subtle, vanilla and oak scented nose. The palate is full-bodied and fresh, with notes of pineapple and brioche. Beautiful length on the finish.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Pan-fried perch - foie gras - fish - shellfish - cheese.
- **SERVING TEMPERATURE** 12-14°

