



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1ER CRU "LES REFERTS" 2014

- 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 1er Cru "Les Referts" 2014 has a nice and brilliant pale yellow colour. The nose is intense and offers notes of almond paste and vanilla. The mouth is round and reveals yellow fruits aromas such as peach, with a subtle woody note. Beautiful 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" 2014 - Tim Atkin (UK) - February 2016 - 93/100
Puligny-Montrachet 1er Cru "Les Referts" 2014 - Burgundy Report - January 2016 - "Gorgeously detailed finish"

