



#### Grapes

100% Chardonnay

#### Region/Appellation

Côte de Beaune

#### Alcohol by volume

13%

#### Tasting Guide



#### Tasting note printed

10/08/2025

# Puligny-Montrachet 1er Cru Les Referts 2022 3x75cl

## Winemaker Notes

Planted on well-draining chalk and clay soil, which results in a rich, round wine with notes of hazelnuts, fern and, after a few years, develops aromas of truffle and tobacco.

## Vineyard

The soil is not very deep with little stones. It drains very well and can heat up easily. It also does not keep a lot of acidity due to its chalky and clay-ey composition.

## Winemaking

Grapes were hand harvested in small crates to preserve the fruit's condition. Grapes are then lightly pressed and fermented in barrel, of which a third re new. Maturation on fine lees lasts around 15 months before it is put in bottle.

## Food match

Beautiful with a creamy fish pie

