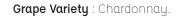


Puligny-Montrachet 1er Cru LES REFERTS





Surface: A parcel of 0.1192 ha.

Planted in 1949.

Soil: Limestone clay Southeast orientation.

Soils are tilled then grassed over. Minimum treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

The name of this climat between Les Perrières in Puligny-Montrachet and Les Charmes Dessus in Meursault is close to the word Rêfe used to designate land covered in brushwood and stones. It was land that needed clearing of scrub and stones before vines could be planted.

Referts can also be broken down into the prefix Re - suggesting return or repetition - and the word Fare or Fère in local dialect, from the Germanic FARA, meaning a family estate, perhaps with the reference to a new establishment. Possibly the name of this climat alludes to the fact that it belonged once more to a family domaine, who gave it this name.

VINIFICATION

Long, gentle pneumatic pressing, followed by overnight settling.

Alcoholic fermentation takes place partially in stainless steel vats. The wine is then transferred into barrels for malolactic fermentation and maturing for 12 months. It is then racked into stainless steel vats and aged for a further 6 months before bottling.





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