

# TERRES DE VELLE PULIGNY MONTRACHET 1ER CRU 'LES REFERTS'



100% Chardonnay. A bright yellow color. The nose is very subtle with hints of honeysuckle, almond, citrus and melon. The mouth is soft and well-balanced with flavors of apricot and peach and a good minerality that gives it a great potential for aging. The finish is complex and long. Discover all the subtleties of this wine paired with grilled scallops or grilled sea bass. Organic.

Situated between Les Perrières in Puligny and Les Charmes in Meursault this plot is ideally located (middle of the hillside).

The soil is mainly limestone. The vines face Southeast and are 50 years old. The grapes are hand picked at optimum ripeness into small boxes so that they arrive intact to the winery. After a very gentle pneumatic pressing, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts settle naturally. The clear juice is put in French oak barrels, 40% new. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, they stir to extract the complex flavours from the fine lees, always according to their tasting analysis. Between 16 and 18 months later, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

Sophie and Fabrice Laronze were able to create a small domaine in Burgundy, which is an extremely rare and difficult accomplishment in a land where inheritance and history dominates. With the help of an investor, they took over an existing domaine in Auxey-Duresses. They sold off some of the less interesting parcels and set about acquiring others that were more suitable, buying old vines in Auxey, Meursault, Puligny, Monthelie and Volnay. The domaine is comprised of about 12 acres. They essentially built a new winery and cellar as well, all the while renewing the vineyards, which were in need of a little more care. They released their first vintage in 2009. Sophie and Fabrice farm their vines using organic and biodynamic practices and principles. While Sophie takes care of the business side, she is never far from the vineyards. Fabrice wears the hats of vineyard laborer/manager and winemaker. Having graduated from Beaune and Montpellier he gained a lot of experience in France and abroad (California even). They worked together for a larger winery in Burgundy for several years, and when the opportunity arose they jumped at the chance to make their own wine. We are grateful they did.

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## *Tasting Note:*

### TERRES DE VELLE PULIGNY MONTRACHET 1ER CRU 'LES REFERTS'

100% Chardonnay. Subtle aromas of honeysuckle, almond, citrus & melon; soft & well-balanced with flavors of apricot & peach & a good minerality; complex, long finish. Organic.

## *Shelf Talker:*

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