

Domaine Marc Morey et Fils

Puligny-Montrachet 1er Cru Les Referts



Initial fermentation in temperature-controlled vats with a transfer midway through to barrel (30% new oak). Battonage once a week until malolactic fermentation begins. The wine rests on the lees for eleven months and is then lightly fined then filtered before bottling.

Grape varieties : Chardonnay

Altitude : 200m

Vineyard age : 40 years old

Grape yield : 58 hl/hc

Exposure : Southeast

Soil : Clay and limestone

Alcohol : 13.5%

Tasting notes :

Ripe fruit with good minerality and a lot of intensity.
Rich and full-bodied with good persistence on the finish.

Press Notes

Burghound

2015	91 points
2014	91 points
2013	91 points

Decanter

2014	93 points
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The Wine Advocate

2013	90 points
2011	91 points

