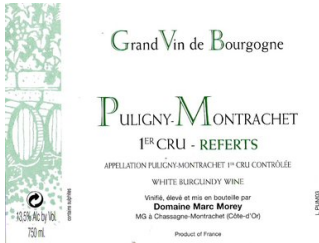


## Domaine Marc Morey et Fils

### *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

**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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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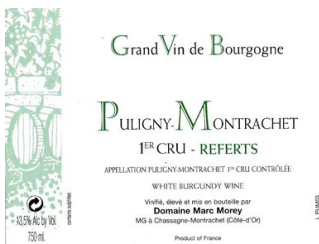
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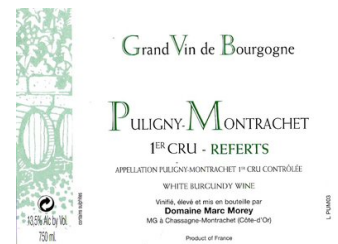
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