



Domaine Jean-Philippe Fichet, Puligny-Montrachet 1er Cru, Referts, Burgundy, France, '2022'

Product code: `6326

PRODUCER PROFILE

Surely one of the hardest working producers in Burgundy, the truly hands on 'salt of the earth' Jean-Philippe Fichet manages manicured vineyards which produce superb quality fruit.

With decades of experience, Jean-Philippe is making classic but refined white Burgundies with great terroir definition resulting in many well-deserved accolades for these truly exceptional wines. Having tried and tested, finely tuning his skills for over 30 years in the vineyards and winery, results in wines as close to perfection as you could hope. His wines show excellent balance between fine fruit ripeness and concentration yet with telling vibrancy, minerality, energy and true precision.

VITICULTURE

Puligny-Montrachet is a quintessential village of the Côte de Beaune wine region, nestled on the lower slopes at the base of a 463-metre hill that shelters it from the northwest winds. Unlike many villages, Puligny's houses do not spill into the surrounding vineyards—land so valuable that the village has little room to grow. If Meursault is considered the capital of white Burgundy, then Puligny, with its exceptional wines, might well be regarded as the world capital of dry white wines. Planted in 1963, "Les Referts" extends to the chemin des moines; andis located on ochre-red ferruginous clayey-limestone soil.

WINEMAKING

In the cellar, Jean-Philippe practices minimal intervention. Fermentation occurs naturally using indigenous yeasts, and wines undergo an 18-month élevage—12 months in predominantly used oak barrels followed by 6 months in stainless steel tanks to preserve freshness. This approach results in wines that are precise, mineral-driven, and reflective of Meursault's unique terroirs.

TASTINGNOTE

The wine is delicate, more feminine than Meursaults, with aromas of white flowers such as jasmine; aging lets aromas of hazelnuts, honey and caramel appear.

FOOD MATCHING

Sole meunière, crab salad with citrus and herbs, asparagus with hollandaise or mousseline sauce.



TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Producer works organically

Features

ABV: 13.5%

Closure: Technical cork

Colour: White

Oak Ageing

Time: 12 Months

Type: 600 litre demi-muids

% wine oaked: 100

Style: Still wine

Case Size: 6 x 75cl

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