



# DOMAINE HERITIERS SAINT GENYS

AOP Puligny-Montrachet Premier Cru Les Referts

**DVP**

White

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

The wine estate Domaine des Héritiers Saint Genys, located in the heart of the village of Chassagne-Montrachet, produces wines in the pure tradition of Burgundy. Patrice du Jeu is deeply respectful of nature and places great importance on gentle, non-interventionist winemaking, crafting wines as naturally as possible. The vineyards are spread across the Côte de Beaune, Côte Chalonnaise, and Beaujolais regions, in both village and Premier Cru appellations.

## VARIETAL

Chardonnay 100%

## LOCATION

The “Les Referts” climat is located north of the village of Puligny-Montrachet, bordering Meursault. It sits on deep clay-limestone soils rich in white marl. This renowned terroir, gently sloping and facing east, promotes slow and even ripening of the grapes. It produces wines of great finesse, combining mineral tension with aromatic richness.

## TERROIR

Deep clay-limestone soils with white marl, gentle slope, and excellent eastern exposure.

## IN THE VINEYARD

The vines are cultivated using sustainable viticulture practices, with careful soil management and controlled yields around 45 hl/ha. Treatments are kept to a strict minimum, and harvesting is done manually with meticulous sorting in the vineyard to retain only the healthiest and ripest bunches.

## HARVEST

Manual harvest with precise selection.

## WINEMAKING

After gentle pressing, the must is cold-settled for 24 to 36 hours. Alcoholic fermentation takes place in oak barrels using indigenous yeasts, followed by malolactic fermentation. The wine is aged on fine lees with moderate stirring to preserve freshness and aromatic complexity.

## AGEING

Aged for 12 to 14 months in French oak barrels, approximately 25% new. Light fining and gentle filtration precede bottling at the estate.

## SERVING

Serving temperature: 12 to 14°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This Puligny-Montrachet Premier Cru “Les Referts” reveals a pale yellow robe with golden highlights. The nose is elegant and complex, blending notes of white flowers, yellow-fleshed fruits (peach, mirabelle plum), and fresh hazelnut. On the palate, the attack is lively, followed by a full and structured body carried by beautiful mineral tension. The finish is long, saline, and subtly oaked.

## FOOD PAIRINGS

This Puligny-Montrachet Premier Cru “Les Referts” pairs beautifully with refined and delicate cuisine. Its mineral tension and aromatic richness make it an ideal companion for seared scallops, creamy poultry dishes, or mushroom risotto. It also elevates soft cheeses such as Brillat-Savarin or Chaource, adding a touch of freshness and complexity that perfectly balances the richness of the dish. A gastronomic wine, crafted for fine dining and indulgent moments alike.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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