



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1ER CRU 2005

- REGION Côte de Beaune
- VILLAGE Puligny-Montrachet
- APPELLATION Puligny-Montrachet Premier Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Limestone and scree
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Home to some of the world's most extraordinary Chardonnays including the famous Montrachet, Chevalier-Montrachet and Bâtard-Montrachet, Puligny-Montrachet is the 216 hectare geographical middleman of the white wine villages, bordered by Meursault to the north and by Chassagne-Montrachet to the south. Due to the fact that a great many of the Premier Cru vineyards of Puligny-Montrachet share the same soil type and the same exposure as their Grand Cru neighbours, they deserve special attention. Maison Latour carefully screens the selection of Premier Cru wines that go into this wine, choosing only those that offer sufficient maturity and consistency over the years.

Wine tasting

- TASTING NOTE Pleasant aromas of fresh picked nuts including hazelnuts and walnut skins, this along with hints of coconut. We start to find more mineral notes, typical of this appellation. An overall well-balanced wine that will bloom evermore in the next five to ten years. Tasted January 2007
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Fish - shellfish - poultry - cheese
- SERVING TEMPERATURE 12-14°

