

Souis Satour

MAISON	FONDÉE	EN	1797
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Puligny-Montrachet 1er Cru "La Garenne" 2007

- REGION Côte de Beaune
- VILLAGE Puligny-Montrachet

The Vine

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

- APPELLATION Puligny-Montrachet Premier Cru
- GRAPE VARIETY Chardonnay

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

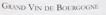
Home to some of the world's most extraordinary Chardonnays including the famous Montrachet, Chevalier-Montrachet and Bâtard-Montrachet, Puligny-Montrachet is the 216 hectare geographical middleman of the white wine villages, bordered by Meursault to the north and by Chassagne-Montrachet to the south. Situated just above "Champgains", on marl and limestone soils, the vineyard of "La Garenne" benefits from an ideal south-easterly exposure. In ancient French 'La Garenne' means a wood surrounded by walls reserved for the lord of the manor for hunting of small game in particular rabbit (the origin of the expression 'lapin de garenne').

Wine tasting

- **TASTING NOTE** The wine is rich and opulent with a focus on the 'goût de terroir'. The typical flavour of the wine of "La Garenne" is buttery rich with a spicy exotic fruit character and a crisp balancing acidity. The finish is lingering.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Meunière-style sole shellfish foie gras poultry cheese.
- Serving temperature 12-14°

Press review

Puligny Montrachet 1er Cru "La Garenne" 2007 - Wine Spectator - 2010 - 90/100 Puligny-Montrachet 1er Cru "La Garenne" 2007 - Burghound.com - July 2009- 89-91/100





MELLATION PULIGNY-MONTRACHET 18 CRU CONTROLE



A BEAUNE - CÔTE-D'OR - FRANCE PRODUIT DE FRANCE