



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "LA GARENNE" 2009

- **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** 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 "Champegains", 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** Pale gold with fantastic aromas of quince and pear with toasted, buttery hints. Rich and fat in the mouth. Beautiful harmony between the fruit and the oak with a long-lasting finish. Tasted November 2010.
- **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" 2009 - Wine Enthusiast - October 2011 - 90/100
Puligny-Montrachet 1er Cru "La Garenne" 2009 - Burghound.com - June 2011 - 90/100

