



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "LES CHALUMEAUX"

- 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, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Montrachet, Puligny-Montrachet is the geographical middleman of the white wine villages, bordered by Meursault to the north and by Chassagne-Montrachet to the south. Located just next to the vineyard "Les Truffières", almost at the top of the hill, the vines "Les Chalumeaux" grow high up on limestone and marl soil with an ideal south-easterly exposure, catching as much sunlight as the day-time permits. These vineyards have belonged to the Chalumeau family or be exploited by it, hence its name.

### *Wine tasting*

- TASTING NOTE With a nice pale yellow colour, our Puligny-Montrachet 1er Cru "Les Chalumeaux" has an intense nose of white fruits, vanilla and grilled hazelnut. The mouth is elegant and delicate, with wooden and vanilla-flavoured notes. This wine reveals a lot of freshness with a beautiful persistent and iodine finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Sole Meunière - roasted squab with grapes - fish - shellfish- cheese
- SERVING TEMPERATURE 12-14°

