



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "LES CHAMPGAINS" 2003

- 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. The vineyard of « Les Champgains » is situated just above « Folatières » and next to « Truffières ». It is right at the heart of the best Premiers Crus of Puligny-Montrachet. The vines grow high up on limestone and marl soil with an ideal south-easterly exposure, catching as much sunlight as the day-time permits.

Wine tasting

- TASTING NOTE The 2003 Puligny-Montrachet 1er Cru "Les Champgains" is a wine with a lot of roundness and a balanced acidity. Almond and honey aromas perfectly mingle with melted vanilla flavours. The 2003 is a rich, pulpy and opulent wine and perfectly expresses the "terroir" of the Champgains. Aromas reminiscent of nuts are followed by a beautiful palate with creamy and buttery flavours. More nut flavours, especially hazelnuts, come to the forth of this lengthy wine. With a superb finish, it is a great wine that will evolve superbly for a few years.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Poultry with chanterelle - foie gras - fish - shellfish - cheese
- SERVING TEMPERATURE 12-14°

