



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "LES CHAMPGAINS" 2007

- 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 This wine is a pretty pale yellow colour and reveals a complex bouquet of toasted hazelnuts, almonds and honey. In the mouth the wine is powerful and fat with rich fruit. A harmonious balance along with liveliness characterizes this wine which is still young and would benefit from ageing a little longer.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Poultry with chanterelle - foie gras - fish - shellfish - cheese
- SERVING TEMPERATURE 12-14°

### *Press review*

Puligny-Montrachet 1er Cru "Les Champgains" 2007 - Wine Spectator Online - July 2010 - 89/100

