



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "LES FOLATIÈRES" 2004

- 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 of some of the world's most extraordinary Chardonnays including the famous 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. The vineyard of « Les Folatières » produces a wine that is the ultimate expression of the noble Chardonnay grape in the village of Puligny-Montrachet. The vines enjoy an ideal south-easterly exposure, catching as much sunlight as the day-time permits and grow high up on limestone and marl soil. "The Folatières" is the name of the old French foletière "place haunted by wisps", beings of legend, elves with a light and lively grace, the popular imagination saw dancing above the stagnant water.

### *Wine tasting*

- TASTING NOTE An intense golden colour with light citrus reflections, this Puligny-Montrachet fills the nose with aromas of grilled nuts, and a hint of aniseed and liquorice. On the palate this wine is ample and plump with flavours of white fruit and an elegant touch of woodyness. This wine will develop wonderfully over the next two years.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Sole Meunière - roasted squab with grapes - fish - shellfish- cheese
- SERVING TEMPERATURE 12-14°

