



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "LES FOLATIÈRES" 2008

- REGION Côte de Beaune
- APPELLATION Puligny-Montrachet Premier Cru
- VILLAGE Puligny-Montrachet
- 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 This premier cru is both powerful and harmonious. There are complex aromas and a hint of wood. In the mouth the wine is rounded with subtle hints of honey. To drink within the next 2-3 years.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Sole Meunière - roasted squab with grapes - fish - shellfish- cheese
- SERVING TEMPERATURE 12-14°

Press review

- Puligny-Montrachet 1er Cru "Les Folatières" 2008 - Wine Spectator - December 2010 - 89/100
- Puligny-Montrachet 1er Cru "Les Folatières" 2008 - Wine Enthusiast - November 2010 - 93/100
- Puligny-Montrachet 1er Cru "Les Folatières" 2008 - Allen Meadows' Burghound.com - July 2010 - 91/100

