



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "LES FOLATIÈRES" 2013

- 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 The Puligny-Montrachet 1er Cru "Les Folatières" 2013 has a beautiful golden yellow color . His intense and complex nose has a beautiful oak touch combining notes of coffee and vanilla. The mouth is round and ample with a good persistence revealing acacia honey aroma
- 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" 2013 - James Suckling - June 2015 - 95/100
Puligny-Montrachet 1er Cru "Les Folatières" 2013 - Burghound.com - June 2015 - 90/100

