



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "LES TRUFFIÈRES"

- **REGION** Côte de Beaune
- **VILLAGE** Puligny-Montrachet
- **APPELLATION** Puligny-Montrachet Premier Cru
- **GRAPE VARIETY** Chardonnay

The Vine

- **AVERAGE VINE AGE** 35 years
- **SOIL** Limestone, marl, scree
- **AVERAGE YIELD** 40 hl/ha
- **HARVEST** Hand picked

Vinification & Ageing

- **FERMENTATION** Traditional in oak barrels with complete malolactic fermentation
- **AGEING** 8-10 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, 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. Puligny-Montrachet « Les Truffières » is situated high up on the slope just below the hamlet of Blagny. As the name "Les Truffières" suggests this vineyard was once a truffle-bed and now the wines it produces are equally sought after.

Wine tasting

- **TASTING NOTE** The wine is rich and powerful without letting go of its remarkable finesse. Packed with ripe exotic fruits and a buttery fatness, the acidity balances the wine. One for the cellar.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Pan-fried perch with shallot and chanterelle - shellfish - foie gras - poultry - cheese
- **SERVING TEMPERATURE** 12-14°

