



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "LES TRUFFIÈRES" 2005

- 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 A rich, opulent wine, typical of its soil. Aromas reminiscent of nuts, particularly almonds and pecans harmonizing with yellow ripe fruit aromas of peach and apricot. A wine that will evolve superbly in five to ten years. Tasted January 2007
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Pan-fried perch with shallot and chanterelle - shellfish - foie gras - poultry - cheese
- SERVING TEMPERATURE 12-14°

Press review

- Puligny-Montrachet 1er Cru "Les Truffières" 2005 - Wine Spectator - August 2007 - 88/100
- Puligny-Montrachet "Truffières" 2005 - Burghound.com - July 2007 - 89/100
- Puligny Montrachet 1er Cru "Les Truffières" 2005 - Jancis Robinson - January 2007 - 16.5/20

