



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "HAMEAU DE BLAGNY" 2011

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

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone.
- 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 to some of the world's most extraordinary Chardonnays including the famous Montrachet, Chevalier-Montrachet and Bâtard-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. At the heart of the finest Premiers Crus of Puligny-Montrachet, the vineyard of "Hameau de Blagny" has an excellent exposure. The wine has a refined, aristocratic bouquet and rich, luscious aromas, accompanied by a hint of acidity.

Wine tasting

- TASTING NOTE Of a luminous light yellow colour, this Puligny-Montrachet "Hameau de Blagny" 2011 reveals to the nose a charming bouquet : notes of paste almond marry deliciously with aromas of vanilla. Hints of dried fruit can be smelt. A pretty freshness envelops the palate, marked by pepper mint flavors. Toasted nut notes, followed by vanilla aromas leave an enjoyable finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Fish - poultry - foie gras - cheese.
- SERVING TEMPERATURE 12-14°

