



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "HAMEAU DE BLAGNY" 2018

- REGION Côte de Beaune
- APPELLATION Puligny-Montrachet Premier Cru
- VILLAGE Puligny-Montrachet
- 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 beautiful golden hue, our Puligny-Montrachet 1er Cru "Hameau de Blagny" 2018 reveals yellow peach, honey and fresh almond aromas on the nose. The palate unveils fresh almond and vanilla notes. It is a very ample and round wine with a slightly salty finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Fish - poultry - foie gras - cheese.
- SERVING TEMPERATURE 12-14°

