



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1ER CRU "LA GARENNE" 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 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. Situated just above "Champgains", on marl and limestone soils, the vineyard of "La Garenne" benefits from an ideal south-easterly exposure. In ancient French 'La Garenne' means a wood surrounded by walls reserved for the lord of the manor for hunting of small game in particular rabbit (the origin of the expression 'lapin de garenne').

Wine tasting

- TASTING NOTE The Puligny-Montrachet 1er cru "La Garenne" 2013 has a lovely golden yellow color. On the nose emerge aromas of brioche, marzipan and white fruits. The mouth is round and ample, with notes of vanilla and toasted hazelnuts. A beautiful mineral long finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Meunière-style sole - shellfish - foie gras - poultry - cheese.
- SERVING TEMPERATURE 12-14°

Press review

Puligny-Montrachet 1er Cru "La Garenne" 2013 - Wine Enthusiast - October 2015 - 93/100 - Cellar Selection

