



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET

2019

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

### *The Vine*

- **AVERAGE VINE AGE** 30 years
- **SOIL** Limestone and scree.
- **AVERAGE YIELD** 45 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, 15% 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 Chassagne-Montrachet to the south. According to the history books, the village of Puligny gained its name from Puliniacus, a Gallo-Roman military encampment. The Montrachet aspect was added in the last century to stress the consistently excellent quality of the wines produced in the local vineyards.

### *Wine tasting*

- **TASTING NOTE** Our Puligny-Montrachet 2019 displays a beautiful pale golden hue. Intense on the nose, it offers grilled almond and vanilla aromas. Ample and round, the mouth unveils notes of almond paste as well as empyreumatic (roasted) hints. Nice freshness.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Poached-eggs in white wine sauce - Provence style dorade - ham wrapped veal - Chaource cheese.
- **SERVING TEMPERATURE** 11-13°

