



# Louis Latour

MAISON FONDÉE EN 1797

## MONTRACHET GRAND CRU 2007

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

### *The Vine*

- **AVERAGE VINE AGE** 40 years
- **SOIL** Chalk, gravel, limestone.
- **AVERAGE YIELD** 35 hl/ha
- **HARVEST** Hand picked

### *Vinification & Ageing*

- **FERMENTATION** Traditional in oak barrels with complete malolactic fermentation
- **AGEING** 10 to 12 months ageing in oak barrels, 100% new
- **BARRELS** Louis Latour cooperage, french oak, medium toasted

### *Description*

Le Montrachet Grand Cru covers only 8 hectares between Puligny-Montrachet and Chassagne-Montrachet. This particular area was known during the 13th century as 'Mont Rachas'. 'La rache' in the Burgundian dialect is commonly known as ringworm, a skin disease that causes hair loss. This baldness gives its name to the bare and stony hillside, which grew only thorny bushes until vines were planted. The terroir of Montrachet is a notable exception because its brown soils, usually reserved for Pinot Noir, transforms the Chardonnay into one of the greatest white wines in the world. The east exposure captures sunlight later in the evening. These factors are critical to achieve optimal ripeness. Our grapes come from a parcel with an area of 0.80 hectares which extends from the top to the bottom of the slope in the central part of North Montrachet, situated on the Puligny-Montrachet side.

### *Wine tasting*

- **TASTING NOTE** Montrachet 2007 is a wine of subtleties. Deep in color with light yellow accents, it unravels floral notes and vanilla essence on the nose. On the palate, there are toasted bread nuances. A broad, aromatically powerful, harmonious and delicate wine exhibiting fresh citrus notes. A wine of great finesse, the Montrachet 2007 will need a few years of age before reaching its peak. Tasted July 8th, 2009.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Great shellfish - lobster - fish - foie gras.
- **SERVING TEMPERATURE** 12-14°

### *Press review*

Montrachet Grand Cru 2007 - Wine Spectator - February 2010 - 94/100  
Montrachet Grand Cru 2007- Burghound.com- July 2009- 95/100

