



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "LA GARENNE"

1998

- **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 "Champegains", 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** A brilliant, golden hue shines in the glass before hints of wood and scents of deep vanilla dwell on the nose. The palate is filled by a powerfully round, voluptuous wine with balanced acidity and warm honey and nut flavours. A delightfully racy, yet elegant, wine whose fresh charm lingers endlessly. Tasted 27/02/03.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Meunière-style sole - shellfish - foie gras - poultry - cheese.
- **SERVING TEMPERATURE** 12-14°

