



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "LES TRUFFIÈRES" 2003

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

### *The Vine*

- **AVERAGE VINE AGE** 35 years
- **SOIL** Limestone, marl, scree
- **AVERAGE YIELD** 40 hl/ha
- **HARVEST** Hand picked

### *Vinification & Ageing*

- **FERMENTATION** Traditional in oak barrels with complete malolactic fermentation
- **AGEING** 8-10 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, 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. Puligny-Montrachet « Les Truffières » is situated high up on the slope just below the hamlet of Blagny. As the name "Les Truffières" suggests this vineyard was once a truffle-bed and now the wines it produces are equally sought after.

### *Wine tasting*

- **TASTING NOTE** From one of two Montrachet villages responsible for producing some of the greatest dry whites in the world, this wine does not disappoint. A sparkly straw-coloured wine this 1er Cru has delicate vanilla and oak aromas. It is ample and fat in the mouth with good acidity and plenty of spice and oak flavours. It is a very complex wine and therefore is best drunk with time.  
Tasted 09/02/05.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Pan-fried perch with shallot and chanterelle - shellfish - foie gras - poultry - cheese
- **SERVING TEMPERATURE** 12-14°

