



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "LES TRUFFIÈRES" 2007

- 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 Rich and sumptuous, Puligny-Montrachet « Les Truffières » 2007 is deep in color with pale yellow accents. The nose is characterized by floral hints that are lightly spiced. The attack is straightforward and the flavors quite full. This is a wine with character, offering great persistence on the palate and a fresh, mineral-laden finale. Five to six years of cellaring will allow this wine to fully open up. Tasted July 8th, 2009.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Pan-fried perch with shallot and chanterelle - shellfish - foie gras - poultry - cheese
- SERVING TEMPERATURE 12-14°

Press review

Puligny-Montrachet 1er Cru "Les Truffières" 2007 - Wine Spectator Online - July 2010 - 87/100

Puligny-Montrachet 1er Cru "Les Truffières" 2007 - Burghound.com - July 2009 - 90-92/100

