



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET

2003

- **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** Lemon-coloured in the glass this classic village wine offers the delicate bouquet of a young and fruity wine with floral hints. It is ample and fat in the mouth with fruity flavours complimenting some vegetal notes. It is quite a lively wine for the vintage and is ready to drink although it has great potential for cellaring. Tasted 08/02/05.
- **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°

