



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "HAMEAU DE BLAGNY" 2002

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

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- 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. At the heart of the finest Premiers Crus of Puligny-Montrachet, the vineyard of « Hameau de Blagny » has an excellent exposure. The wine has a refined, aristocratic bouquet and rich, luscious aromas, accompanied by a hint of acidity.

### *Wine tasting*

- TASTING NOTE This wine's aromas are slightly buttered with a hint of vanilla. Nice balance in the mouth with hazelnuts' aromas, a great finesse and an impressive finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Fish - poultry - foie gras - cheese
- SERVING TEMPERATURE 12-14°

