



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1ER CRU "HAMEAU DE BLAGNY" 2005

- REGION Côte de Beaune
- VILLAGE Puligny-Montrachet
- APPELLATION Puligny-Montrachet Premier Cru
- 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 A complex bouquet combining apricot and dried fruit aromas as well as those of almonds. We then find more vegetable, sappy notes, showing the force that this wine will deploy with ageing. A suave wine with beautiful length on the palate. A wine to be rediscovered in five to ten years after cellaring. Tasted January 2007
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Fish - poultry - foie gras - cheese
- SERVING TEMPERATURE 12-14°

### *Press review*

Puligny-Montrachet 1er Cru "Hameau de Blagny" 2005 - Burghound.com - July 2007 - 91/100

