Louis Latour

MAISON FONDÉE EN 1797

Puligny-Montrachet 1er Cru "La Garenne"
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 and scree.
- **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. Situated just above "Champgains", on marl and limestone soils, the vineyard of "La Garenne" benefits from an ideal south-easterly exposure. In ancient French 'La Garenne' means a wood surrounded by walls reserved for the lord of the manor for hunting of small game in particular rabbit (the origin of the expression 'lapin de garenne').

Wine tasting

- **Tasting Note** The wine is rich and opulent with a focus on the 'goût de terroir'. The typical flavour of the wine of "La Garenne" is buttery rich with a spicy exotic fruit character and a crisp balancing acidity. The finish is lingering.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Meunière-style sole - shellfish - foie gras - poultry - cheese.
- **Serving temperature** 12-14°