



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1ER CRU "LA GARENNE" 2006

- 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 the hunting of small game in particular rabbit (the origin of the expression 'lapin de garenne').

### *Wine tasting*

- TASTING NOTE The Puligny Montrachet 1er Cru La Garenne 2006 offers an acidulated nose of subtle vanilla notes which confers a certain sensation of freshness. Supple on the palate, this wine has beautiful length. To be tasted now through 2011. Tasted November, 2008.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Meunière-style sole - shellfish - foie gras - poultry - cheese
- SERVING TEMPERATURE 12-14°

