

Puligny-Montrachet 1er Cru "La Garenne" 2012

- REGION Côte de Beaune
- VILLAGE Puligny-Montrachet

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Limestone and scree.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

- APPELLATION Puligny-Montrachet Premier Cru
- GRAPE VARIETY Chardonnay

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

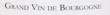
Home to some of the world's most extraordinary Chardonnays including the famous Montrachet, Chevalier-Montrachet and Bâtard-Montrachet, Puligny-Montrachet is the 216 hectare geographical middleman of the white wine villages, bordered by Meursault to the north and by Chassagne-Montrachet to the south. 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 Puligny-Montrachet 1er Cru « La Garenne » 2012 is characterised by aromas of candied and dried fruits. On the palate, it is ample with aromas of yellow fruit, citrus and vanilla notes. It has a lovely minerality on the finish.
- CELLARING POTENTIAL 5-7 years
- · FOOD PAIRING Meunière-style sole shellfish foie gras poultry cheese.
- Serving temperature 12-14°

Press review

Puligny-Montrachet 1er Cru "La Garenne" 2012 - Tom Cannavan's wine-pages.com - August 2015 - 92/100





LA GARENNE AFFELLATION PULIGNY-MONTRACHET 1 CRU CONTROLE



A BEAUNE - CÔTE-D'OR - FRANCE PRODUIT DE FRANCE

MAISON FONDÉE EN 1797