



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "LES CHALUMEAUX" 2024

- **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, 40% new.
- **BARRELS** Louis Latour cooperage, French oak, medium toasted.

Description

Home of some of the world's most extraordinary Chardonnays including the famous Montrachet, Puligny-Montrachet is the geographical middleman of the white wine villages, bordered by Meursault to the north and by Chassagne-Montrachet to the south. Located just next to the vineyard "Les Truffières", almost at the top of the hill, the vines "Les Chalumeaux" grow high up on limestone and marl soil with an ideal south-easterly exposure, catching as much sunlight as the daytime permits.

This vineyard must have belonged to, or been operated by, the Chalumeau family, which is where the name of the plot comes from.

Wine tasting

- **TASTING NOTE** This Puligny-Montrachet 1er Cru "Les Chalumeaux" 2024 offers an attractive bright pale gold colour. On the nose, exotic fruits explode, softened by aromas of vanilla. Full-bodied and round on the palate, its notes of fresh almond and apricot pleasantly flatter the palate. Beautiful tension on the finish.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Sole Meunière - roasted squab with grapes - fish - shellfish- cheese.
- **SERVING TEMPERATURE** 12-14°

