Louis Latour

MAISON FONDÉE EN 1797

Puligny-Montrachet
2001

- **Region** Côte de Beaune
- **Village** Puligny-Montrachet
- **Appellation** Puligny-Montrachet
- **Grape variety** Chardonnay

The Vine

- **Average vine age** 30 years
- **Soil** Limestone and scree.
- **Average yield** 45 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, 15% 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 Chassagne-Montrachet to the south. According to the history books, the village of Puligny gained its name from Puliniacus, a Gallo-Roman military encampment. The Montrachet aspect was added in the last century to stress the consistently excellent quality of the wines produced in the local vineyards.

Wine tasting

- **Tasting Note** Bright lemon colours combine with delicate floral and mineral aromas. Medium acidity balances well with quite a full, fat structure and hints of spices. Still closed in its youth at the moment but looks to yield good things. Tasted 06/02/03.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Poached-eggs in white wine sauce - Provence style dorade - ham wrapped veal - Chaource cheese.
- **Serving temperature** 11-13°