



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET

2007

- REGION Côte de Beaune
- APPELLATION Puligny-Montrachet
- VILLAGE 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 by 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 Pale gold in color, the Puligny-Montrachet 2007 will seduce you with its nose of white fruits and French plums. Fresh and powerful on the palate, this is an elegant wine with a light touch of integrated oak and good minerality. Beautiful length. Tasted June 10th, 2009.
- 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°

Press review

Puligny-Montrachet 2007 - Burghound.com - July 2009 - 87-89/100

