



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET

1997

- 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 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 Lemon green with golden hints, the nose displays orange, grapefruit, pineapple and mineral tones. Although quite tight, the acidity, fruit, and oak balance is exceptional. This will be very stylish in several years.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Poached-eggs in white wine sauce - Provence style dorade - ham wrapped veal - Chaurce cheese.
- SERVING TEMPERATURE 11-13°

