



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "LES FOLATIÈRES" 2007

- 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, 50% 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. The vineyard of « Les Folatières » produces a wine that is the ultimate expression of the noble Chardonnay grape in the village of Puligny-Montrachet. The vines enjoy an ideal south-easterly exposure, catching as much sunlight as the day-time permits and grow high up on limestone and marl soil. "The Folatières" is the name of the old French foletière "place haunted by wisps", beings of legend, elves with a light and lively grace, the popular imagination saw dancing above the stagnant water.

### *Wine tasting*

- TASTING NOTE Intense nose with delicate flower fragrances, anise and vanilla. A full wine, Puligny-Montrachet « Les Folatières » 2007 will charm you with its white fruit, honey and almond notes. Tasted June 10th, 2009
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Sole Meunière - roasted squab with grapes - fish - shellfish- cheese
- SERVING TEMPERATURE 12-14°

### *Press review*

Puligny-Montrachet 1er Cru "Les Folatières" 2007 - Burghound.com - July 2009- 92/100

