



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET

2015

- 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 Our Puligny-Montrachet 2015 has a pretty yellow colour with golden pale reflections. The nose is elegant and floral with notes of acacia and brioche. The mouth is full, round with aromas of fresh almond, grapefruit and apricot.
- 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°

Press review

- Puligny-Montrachet 2015 - Wine Enthusiast - November 2017 - 91/100
- Puligny-Montrachet 2015 - Burghound.com - June 2017 - 88/100
- Puligny-Montrachet 2015 - James Suckling - April 2017 - 92/100
- Puligny-Montrachet 2015 - Jancis Robinson - January 2017 - 15/20

