



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "HAMEAU DE BLAGNY" 2006

- REGION Côte de Beaune
- APPELLATION Puligny-Montrachet Premier Cru
- VILLAGE Puligny-Montrachet
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone.
- 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 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. At the heart of the finest Premiers Crus of Puligny-Montrachet, the vineyard of "Hameau de Blagny" has an excellent exposure. The wine has a refined, aristocratic bouquet and rich, luscious aromas, accompanied by a hint of acidity.

Wine tasting

- TASTING NOTE The nose of Puligny Montrachet 1er Cru Hameau de Blagny 2006 is characterized by fragrant coing (similar to pear). On the palate, this wine is perfectly balanced and has a great deal of suppleness. To be tasted now through 2011. Tasted November, 2008.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Fish - poultry - foie gras - cheese.
- SERVING TEMPERATURE 12-14°

Press review

- Puligny-Montrachet 1er Cru "Hameau de Blagny" 2006 - Wine Spectator - July 10th, 2009 - 89/100
- Puligny-Montrachet 1er Cru "Hameau de Blagny" 2006 - Burghound.com - July 2008 - 91/100

