



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1ER CRU "LA GARENNE" 2016

- 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 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. Situated just above « Champgains », on marl and limestone soils, the vineyard of « La Garenne » benefits from an ideal south-easterly exposure. In ancient french 'La Garenne' means a wood surrounded by walls reserved for the lord of the manor, for the hunting of small game in particular rabbit (the origin of the expression 'lapin de garenne').

Wine tasting

- TASTING NOTE The Puligny-Montrachet 1er cru "La Garenne" 2016 presents a brilliant yellow colour with golden hints. The intense nose gives aromas of lychee and papaya. On the palate, exotic fruits, such as mango, match perfectly with the delicious notes of almond paste and vanilla. Fresh and slightly peppery on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Meunière-style sole - shellfish - foie gras - poultry - cheese
- SERVING TEMPERATURE 12-14°

Press review

Puligny-Montrachet 1er Cru "La Garenne" 2016 - Tim Atkin - January 2018 - 94/100

