



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "LES REFERTS" 2004

- REGION Côte de Beaune
- APPELLATION Puligny-Montrachet Premier Cru
- VILLAGE Puligny-Montrachet
- 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. At the bottom of the hillside, « Les Referts » is situated between « Les Perrières » and « Les Charmes » and benefits from an ideal south-easterly exposure.

### *Wine tasting*

- TASTING NOTE Brilliant in clarity and golden in colour, this wine explodes with intense aromas of exotic fruits (mango). With balanced acidity on the palate it combines roundness and richness with hints of candied fruits. This pleasant wine is perfect to drink now.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Pan-fried perch - foie gras - fish - shellfish - cheese
- SERVING TEMPERATURE 12-14°

