



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "LES TRUFFIÈRES" 2001

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

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Limestone, marl, scree
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8-10 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, 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. Puligny-Montrachet « Les Truffières » is situated high up on the slope just below the hamlet of Blagny. As the name "Les Truffières" suggests this vineyard was once a truffle-bed and now the wines it produces are equally sought after.

### *Wine tasting*

- TASTING NOTE The brilliance of this Puligny-Montrachet's straw-gold colour is echoed by the marked fruit aromas and scents of liquorice on the nose. A boldly structured wine with balanced acidity and a glorious mix of tropical fruits, honey and subtle oak. Tasted 22/01/03.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Pan-fried perch with shallot and chanterelle - shellfish - foie gras - poultry - cheese
- SERVING TEMPERATURE 12-14°

