



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET

2004

- 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 by 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 A dazzling golden coloured wine, the Puligny-Montrachet exudes smoky aromas and grilled nuts alongside notes of peaches and apricots. On the palate this fatty, ample wine recalls white fruits. The finish on this wine is fairly lively which suggests one should wait at least two years before opening.
- 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°

