



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET

2006

- REGION Côte de Beaune
- APPELLATION Puligny-Montrachet
- VILLAGE 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 Frank and elegant, the nose expresses delicate notes of vanilla and the mouth offers nice aromas of white flowers. It lingers for a while in the mouth and is worth waiting 2 to 3 years before being fully enjoyed. Tasted in May 2008.
- 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°

### *Press review*

Puligny-Montrachet 2006 - Jancis Robinson - February 2008 - 17/20

