



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET

2022

- 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 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 Our Puligny-Montrachet 2022 has a pale yellow color. Its nose is intense and floral, with hints of acacia and honeysuckle. Round on the palate, it reveals notes of apricot, brioche and almond. Nice and long finish, great elegance.
- 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 2022 - Burgundy Report - Bill Nanson - December 2023

