



Louis Latour Agencies

Puligny-Montrachet

Louis Latour

Vintage	2010
Country of Origin	France
Region	Côte de Beaune
Grape varieties	Chardonnay

Wine description

The village of Puligny-Montrachet is home to some of the world's most extraordinary Chardonnays including the famous Montrachet, Chevalier-Montrachet and Bâtard-Montrachet. The village wines themselves are racy with a bouquet of almonds, fern, hawthorn and peaches. The flavours are rich but steely, a characteristic that often distinguishes them from their neighbours in Meursault and Chassagne.

Tasting note

The Puligny-Montrachet 2010 is pale yellow in colour with golden highlights. It has a powerful nose of almond, grilled bread and apricot. On tasting, it is balanced with notes of hazelnut and a light smokiness. Nice length on the finish.

Vineyard information

Average vine age	30 years old
Soil composition	Limestone, Scree
Average yield (hl/ha)	45 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Yes
Fermentation vessel	French oak barrels
Fermentation	Full malolactic fermentation
Maturation vessel	French oak, Louis Latour cooperage (15% new)
Maturation time	8 - 10 months
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	13.5%
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