



Puligny-Montrachet

Louis Latour

Vintage	2017
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 nose is intense with notes of vanilla and roasted pineapple. The full-bodied and rounded mouth displays white fruit aromas and almond paste, while preserving a lovely mineral finish.

Vineyard information

Average vine age	30
Soil composition	Limestone and Scree
Average yield (hl/ha)	45 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable - ISO 14001 certified

Winemaking information

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

Wine Analysis

Alcohol by volume	13.5%
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