



Bin No:
0244

Wine: Puligny Montrachet 2012 Vt

Country: France

Region: Côte de Beaune

Village: Puligny-Montrachet

Appellation: Puligny-Montrachet Premier Cru

Producer: Maison Latour

Vintage: 2012 Vt

Colour: White

Grape Variety: 100% Chardonnay

Status: Still, Organic Viticulture

Allergens: contains sulphites

Dry/Sweet: 1 (1 is dry, 7 is very sweet)

abv: 13.0% - bottle size: 75cl



Tasting Note:

An intense yellow colour, this Puligny-Montrachet 1er Cru 2012 Vt has a bouquet of vanilla, accompanied by buttery notes. It is a supple and well balanced wine with lots of finesse and freshness on the finish.

Winery information:

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. Due to the fact that a great many of the Premier Cru vineyards of Puligny-Montrachet share the same soil type and the same exposure as their Grand Cru neighbours, they deserve special attention. Maison Latour carefully screens the selection of Premier Cru wines that go into this wine, choosing only those that offer sufficient maturity and consistency over the years.

The soil in the vineyards is of limestone and scree.

The average age of the vines are 40 years with an average yield of 40 hl/ha.

Harvested by hand.

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner, Fermentation takes place traditional oak barrels, with complete malolactic fermentation.

Ageing takes 8 to 10 months in French oak barrels, of which 50% of these are new and have been toasted (medium) made at Louis Latours own cooperage.

Cellaring Potential 5 - 7 years.

Food Recommendation:

Serving temperature 12 - 14°

Fish - shellfish - poultry - cheese

