



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "SOUS LE PUITS" 2010

- **REGION** Côte de Beaune
- **VILLAGE** Puligny-Montrachet
- **APPELLATION** Puligny-Montrachet Premier Cru
- **GRAPE VARIETY** Chardonnay

The Vine

- **AVERAGE VINE AGE** 35 years
- **SOIL** Clay and limestone.
- **AVERAGE YIELD** 40 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, 50% new
- **BARRELS** Louis Latour cooperage, French oak, medium toasted

Description

Home of some of the world's most extraordinary Chardonnays including the famous Montrachet, Puligny-Montrachet is the geographical middleman of the white wine villages, bordered by Meursault to the north and by Chassagne-Montrachet to the south. The vineyard of Puligny-Montrachet "Sous les Puits" has a south-easterly exposure and is situated at the top of the hill of Blagny, just above "La Garenne", near a spring, hence the name of "Sous le Puits" ("Under the Well").

Wine tasting

- **TASTING NOTE** The wine is rich and opulent with a focused "goût de terroir". The typical flavour of the wine of « Sous le Puits » is buttery rich with a spicy exotic fruit character and a crisp balancing acidity. The finish is lingering.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Poultry - foie gras - salmon with fennel and lemon - cheese.
- **SERVING TEMPERATURE** 12-14°

Press review

Puligny-Montrachet 1er Cru "Sous le Puits" 2010 - Wine Spectator Online - February 2013 - 92/100

