



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "SOUS LE Puits" 2003

- 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 A wine lemony in colour with an elegant and delicate nose of minerals and vanilla. This premier cru has finesse and power and offers warm flavours of vanilla and woodspice on tasting. Definitely a fine wine to be cellared. Tasted 08/02/05
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Poultry - foie gras - salmon with fennel and lemon - cheese
- SERVING TEMPERATURE 12-14°

