



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} CRU "SOUS LE Puits" 2004

- 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 Light golden in colour, this wine evokes aromas of freshly grilled almonds and honeysuckle. White fruits especially green apples and pears develop on the palate along with a slight hint of woodiness. For an ideal tasting it is probably best to wait at least two years to allow the wine to reach its magnificent evolution.
- 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" 2004 - Wine Spectator - 2006 - 88/100
Puligny-Montrachet 1er Cru "Sous le Puits" 2004 - Burghound.com - July 2006 - 91/100
Puligny-Montrachet 1er Cru "Sous le Puits" 2004 - Wine Enthusiast - December 2006 - 90/100

