



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1ER CRU "SOUS LE Puits" 2006

- REGION Côte de Beaune
- APPELLATION Puligny-Montrachet Premier Cru
- VILLAGE Puligny-Montrachet
- 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 nose reveals delicate aromas of briar. The whole is well-structured and lively. It needs to be kept a little longer to be fully appreciated. Tasted August 2008.
- 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" 2006 - Wine Spectator - July 10th, 2009 - 90/100  
Puligny-Montrachet 1er Cru "Sous le Puits" 2006 - Wine Enthusiast - October 2008 - 93/100

