Louis Latour

MAISON FONDÉE EN 1797

Puligny-Montrachet 1er Cru "Sous le Puits"

2007

- **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 le 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** Clear and bright with a lovely pale golden color. On the nose, Puligny-Montrachet « Sous le Puits » 2007 unravels delicious white fruit and toasted bread aromas. The mouth is full, fresh and powerful. The fruity notes are accompanied by light hints of vanilla. Beautiful length. Tasted June 10th, 2009.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Poultry - foie gras - salmon with fennel and lemon - cheese.
- **Serving temperature** 12-14°