



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1^{ER} 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 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 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°

