Louis Latour

MAISON FONDÉE EN 1797

Puligny-Montrachet 1er Cru "Sous le Puits"
2010

- **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** The wine is rich and opulent with a focused "goût de terroir". The typical flavour of the wine of « Sous le Puits » is buttery rich with a spicey exotic fruit character and a crisp balancing acidity. The finish is lingering.
- **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" 2010 - Wine Spectator Online - February 2013 - 92/100