



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1ER CRU "SOUS LE PUIITS" 2011

- 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 source, hence the name of "Sous le Puits" ("Under the Well").

### *Wine tasting*

- TASTING NOTE Subtle on the nose, aromas of white flowers and toasted nut are scented with this Puligny-Montrachet 1er Cru "Sous Le Puits" 2011. The mouth is smooth and offers a lovely roundness. Almond paste notes add a subtle balance to the wine.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Poultry - foie gras - salmon with fennel and lemon - cheese
- SERVING TEMPERATURE 12-14°

