

MAISON FONDÉE EN 1797

# PULIGNY-MONTRACHET 1ER CRU "Sous LE PUITS" 2020

- 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 Our Puligny "Sous le Puits" 2020 has a pale yellow color. The nose of this complex wine is marked by notes of almond paste and yellow fruits with a nice woody note. Its round mouth, with aromas of grilled almonds, offers a nice freshness in the finish.
- 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" 2020 - James Suckling - 94/100 pts Puligny-Montrachet 1er Cru "Sous Le Puits" 2020 - Burghound.com - 89-92/100 pts Puligny-Montrachet 1er Cru "Sous le Puits" 2020 - The Wine Advocate - January 2023 90/100

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