



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "SOUS LE PUIITS" 2005

- REGION Côte de Beaune
- APPELLATION Puligny-Montrachet Premier Cru
- VILLAGE Puligny-Montrachet
- 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 A lively, with pleasant freshness, slight woody notes on the bouquet, more mineral. Citric aromas, lemon, are first noticed, leading into more vegetable ones, fresh cut grass and menthol. Wait five to ten years to fully enjoy. Tasted January 2007
- 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" 2005 - Wine Spectator - Aug 1997 - 90/100

