



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1ER CRU "SOUS LE PUIITS" 2022

- 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-Montrachet 1er Cru "Sous le Puits" 2022 is a brilliant pale yellow colour. The nose offers up aromas of white peach and vanilla. On the palate, there are aromas of marzipan and acacia honey. The palate is very round and lingering, with great elegance.
- 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" 2022 - Burgundy Report - Bill Nanson - December 2023

