



# Louis Latour

MAISON FONDÉE EN 1797

## PULIGNY-MONTRACHET 1<sup>ER</sup> CRU "SOUS LE PUITS" 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 spring, 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°

