

PULIGNY-MONTRACHET 1ER CRU "Sous LE PUITS" 2019

- 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" has a pale yellow colour and emanates aromas of yellow fruit, mango and a peppery note. On the palate, it is a full and fresh wine that gives beautiful flavour of marzipan and a lingering minerality.
- 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" 2019 - The Wine Advocate - 88-90/100 pts Puligny-Montrachet Premier Cru "Sous le Puits" 2019 - Wine Enthusiast - 93/100



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