



Louis Latour

MAISON FONDÉE EN 1797

PULIGNY-MONTRACHET 1ER CRU "SOUS LE PUIITS" 2024

- 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 Our Puligny-Montrachet 1er Cru "Sous le Puits" 2024 reveals a bright pale yellow colour. The floral nose exudes notes of honeysuckle, vanilla, and hazelnuts. The palate is round with aromas of fresh almonds and brioche. Beautiful tension on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Poultry - foie gras - salmon with fennel and lemon - cheese.
- SERVING TEMPERATURE 12-14°

