



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1ER CRU "BAUDINES" 2011

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet Premier Cru
- VILLAGE Chassagne-Montrachet
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 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*

Chassagne-Montrachet is located to the south of Puligny-Montrachet in the Côte de Beaune and is one of Burgundy's greatest white wine appellations. The Premier Cru parcel of "Les Baudines" is located on the edge of the forest at the top of a hillside at an altitude of 315m above sea level. The clay-limestone soil is white in appearance and quite compact. The name 'Baudines' is derived from the dialect word Bode, which means stone-house or hut that are often present on hillsides.

### *Wine tasting*

- TASTING NOTE Sparkling a yellow colour with light flecks of gold, this Chassagne-Montrachet 1er Cru "Baudines" 2011 offers a discreet nose. Aromas of vanilla and brioche match perfectly. Almond notes appear after an initial wave of freshness. Ample on the mouth, this wine is really elegant: sap aromas and herbal notes balance perfectly. Paste almond flavors, accompanied with floral notes leave an enjoyable trail of freshness.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Oysters - fish - shellfish - goats cheese.
- SERVING TEMPERATURE 12-14°

