



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1ER CRU "BAUDINES" 2012

- 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 A nose of citrus and candied lemon characterizes the Chassagne-Montrachet 1er Cru "Les Baudines" 2012. These flavors appear again on the palate with notes of almond paste, honey and vanilla. An ample and generous wine with a nice mineral finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Oysters - fish - shellfish - goats cheese.
- SERVING TEMPERATURE 12-14°

