



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU "CAILLERET" 2009

- **REGION** Côte de Beaune
- **VILLAGE** Chassagne-Montrachet
- **APPELLATION** Chassagne-Montrachet Premier Cru
- **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. "Cailleret" is widely believed to be one of Chassagne-Montrachet's best Premier Cru vineyards. It benefits from its rocky, stony hillside location and excellent exposure, which allows its grapes to gain perfect maturity. The name "Cailleret" comes from the word 'caille' meaning stones.

### *Wine tasting*

- **TASTING NOTE** This golden coloured "Caillerets" has a muscat-like aroma with hints of almonds. With beautiful balance between the oak and the aromatic richness, this powerful wine has a long finish with undertones of almond and fruitstone. Tasted November 2010.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Charcuterie - fish - shellfish - goats cheese.
- **SERVING TEMPERATURE** 12-14°

### *Press review*

Chassagne-Montrachet 1er Cru "Cailleret" 2009 - Burghound.com - June 2011 - 91/100  
Chassagne-Montrachet 1er Cru "Cailleret" 2009 - The World of Fine Wine - March 2011 - 17/20  
Chassagne-Montrachet 1er Cru "Cailleret" 2009- Jancis Robinson - January 2011 - 16/20

