



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU "LA GRANDE MONTAGNE"

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Marl 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. As its name suggests this small parcel of just 0.5 hectares is situated right at the top of the slope of the Montagne de Chassagne at an altitude of 310 metres. It is a safely hidden treasure, surrounded by vegetation and only accessible by a small dirt track.

### *Wine tasting*

- TASTING NOTE This Chassagne reveals an expressive and floral nose. Power and elegance truly unfold in this wine after time in the glass. This is a wine well worth leaving in the cellar for a while in order to appreciate its full potential.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Lobster - fish - shellfish - goats cheese
- SERVING TEMPERATURE 12-14°

