



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1ER CRU "LES CHENEVOTTES" 2006

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet Premier Cru
- VILLAGE Chassagne-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*

The Premier Cru vineyard of "Les Chenevottes" sits slightly higher up the slope compared to the unparalleled white Grand Cru Montrachet. These two vineyards have much in common sharing similar soil composition, exposure to the sun, orientation and flavour. "Les Chenevottes" wines are an outstanding example of what this village is capable of and of the unrelentingly high standards of selection and vinification practiced by Maison Louis Latour. "Les Chenevottes" is derived from the word "cheneve" meaning hemp in old French which indicates that this vineyard was once an old hemp field.

### *Wine tasting*

- TASTING NOTE A wine aged in oak barrels, the Chassagne Montrachet 1er Cru Chenevottes 2006 presents lovely aromas of toasted hazelnuts. On the palate, it is characterized by an excellent minerality and a refreshing sensation.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Raw sea scallops - shellfish - fish - goats cheese.
- SERVING TEMPERATURE 12-14°

