



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU "LES VERGERS" BLANC 2014

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay
- 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, situated to the South of Puligny-Montrachet, is well known for being the last famous appellation of the Côte de Beaune. The parcel "Les Vergers" is located near Saint-Aubin and in the past it was planted with fruit trees. The vines are planted on a very stony hillside with an Easterly exposure, hence they gain a perfect maturity before being harvested.

### *Wine tasting*

- TASTING NOTE With a beautiful pale yellow colour, our Chassagne-Montrachet 1er Cru "Les Vergers" 2014 offers gourmet aromas of exotic fruits, vanilla and toasted hazelnuts. The mouth is round and aromatic with slightly spiced notes of pineapple, mango and brioche. A nice tension on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish - goats cheese
- SERVING TEMPERATURE 12-14°

