



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET BLANC 2001

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet
- 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, 15% 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. It produces all appellations from village to Grand Cru. The word Chassagne comes from either the Latin 'cassanea' which means an oak wood, or 'cassanus' which means oak. Until the late 19th century the main settlement of this commune was known as Chassagne-le-Haut. However in 1879, in common with other villages in the Côte d'Or, the village was allowed to change its name replacing le Haut with name of their most famous Grand Cru Montrachet. The village appellation covers just over half of Chassagne-Montrachet.

### *Wine tasting*

- TASTING NOTE Vivid lemon-yellow in the glass, this Chassagne-Montrachet exhales powerful aromas of ripe fruit and scents of honey. Medium acidity blends delectably with flavours of spices and vanilla essence. A great, full-bodied wine. Tasted 06/02/03.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Seafood - fish - charcuterie - goat cheese.
- SERVING TEMPERATURE 11-13°

