



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET ROUGE

1997

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet
- VILLAGE Chassagne-Montrachet
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Chassagne-Montrachet and its neighbour Puligny-Montrachet are well-known for their Grand Crus, the most famous being the Montrachet. However, apart from these white Grand Crus, Chassagne-Montrachet also produces outstanding red wines. These wines have good body and their structure is reminiscent of the reds from the Côte de Nuits.

Wine tasting

- TASTING NOTE This wine has a bright lively colour, with a fragrant nose of cherry, cassis and plum, with a rich silky taste, smooth tannins and a long satisfying finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - filet mignon of veal - mature cheeses.
- SERVING TEMPERATURE 14-15°

