



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET ROUGE 2005

- 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 A typical wine for its terroir, this wine reveals delicious aromas of wild black berries, distinctly black currant. On the bouquet one can also find more animal, foxy hints, as well coppery ones. Of an ample nature and with great length on the palate, this wine will evolve magnificently in the next two years. Tasted January 2007
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - filet mignon of veal - mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Chassagne-Montrachet 2005 - Wine Enthusiast - August 2008 - 88/100
Chassagne-Montrachet rouge 2005 - Burghound.com - April 2007 - 85-87/100

