



# Louis Latour

MAISON FONDÉE EN 1797

## CHEVALIER-MONTRACHET GRAND CRU "LES DEMOISELLES" 2004

- REGION Côte de Beaune
- APPELLATION Chevalier-Montrachet Grand Cru
- VILLAGE Puligny-Montrachet
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Chalk and clay.
- AVERAGE YIELD 35 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, 100% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

### *Description*

Chevalier-Montrachet sits higher up the same hillside as the Montrachet appellation. In 1913 Domaine Louis Latour purchased this 0,51 hectare vineyard from the widow of Léonce Bocquet, who initiated renovations of a part of the Clos Vougeot Château. This vineyard carries the name "Les Demoiselles" in homage to the daughters of an early 19th century Beaune General, Adèle and Julie Voillot, who were the owners of the vineyard and who died without marrying.

### *Wine tasting*

- TASTING NOTE The wine is a lovely golden yellow colour and it has strong aromas of grilled hazelnuts and brioche. In the mouth, it has an exceptional fullness with a finish marked by exotic fruits, in particular mango and lemon confit. It has a wonderful length in the mouth.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Sea scallops - saffroned monkfish - lobster thermidor.
- SERVING TEMPERATURE 12-14°

