



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1ER CRU "LA GRANDE MONTAGNE"

2015

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

The Vine

- **AVERAGE VINE AGE** 30 years
- **SOIL** Marl and limestone.
- **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 is located to the south of Puligny-Montrachet in the Côte de Beaune and is one of Burgundy's greatest white wine appellations. As its name suggests this small parcel of just 0.5 hectares is situated right at the top of the slope of the Montagne of Chassagne at an altitude of 310 metres. It is a safely hidden treasure, surrounded by vegetation and only accessible by a small dirt track.

Wine tasting

- **TASTING NOTE** With its pale yellow colour, the Chassagne-Montrachet 1er Cru "La Grande Montagne" 2015 reveals a rather fruity nose of yellow fruits and mirabelle with a delicate fragrance of toasted hazelnuts. An ample and round mouth with vanilla and yellow fruit aromas. Very beautiful length.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Lobster - fish - shellfish - goats cheese.
- **SERVING TEMPERATURE** 12-14°

Press review

Chassagne-Montrachet 1er Cru "La Grande Montagne" blanc 2015 - Wine Enthusiast - November 2017 - 93/100

Chassagne-Montrachet 1er Cru "La Grande Montagne" 2015 - James Suckling - April 2017 - 93/100

Chassagne-Montrachet 1er Cru "La Grande Montagne" 2015 - Tim Atkin - January 2017 - 93/100

