



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU "LES CHENEVOTTES" 2019

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

### *The Vine*

- **AVERAGE VINE AGE** 35 years
- **SOIL** Clay 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*

The Premier Cru vineyard of "Les Chenevottes" sits slightly higher up the slope compared to the unparalleled white Grand Cru Montrachet. These two vineyards have much in common sharing similar soil composition, exposure to the sun, orientation and flavour. "Les Chenevottes" wines are an outstanding example of what this village is capable of and of the unrelentingly high standards of selection and vinification practiced by Maison Louis Latour. "Les Chenevottes" is derived from the word "cheneve" meaning hemp in old French which indicates that this vineyard was once an old hemp field.

### *Wine tasting*

- **TASTING NOTE** This Chassagne-Montrachet 1<sup>er</sup> Cru "Les Chenevottes" 2019 wears a bright yellow hue with golden nuances. The nose reveals nice almond paste and Mirabelle plum notes. Round and ample on the mouth with almond, vanilla and yellow fruits aromas. Generous wine with great aromatic persistence.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Raw sea scallops - shellfish - fish - goats cheese.
- **SERVING TEMPERATURE** 12-14°

