



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET ROUGE

2003

- 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 Deep garnet in colour, this wine has a clean, yet pronounced nose filled with blackcurrant and red-fruit aromas. On the palate there are intense flavours of redcurrants, leather and plenty of wild fruits. What is more the tannin and acidity are well-balanced. Altogether a full-bodied and powerful wine which will age beautifully. Tasted 09/02/05
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - filet mignon of veal - mature cheeses.
- SERVING TEMPERATURE 14-15°

