



Louis Latour

MAISON FONDÉE EN 1797

CHEVALIER-MONTRACHET GRAND CRU "LES DEMOISELLES" 2003

- 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 Clean and glistening in the glass this wine has an intriguingly pronounced vegetal bouquet with hints of spice and oak. On the palate this full-bodied, ample and fat wine has surprisingly little acidity, and requires a few years to develop its spicy, vanilla and oaky flavour. Tasted 26/01/05.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Sea scallops - saffroned monkfish - lobster thermidor.
- SERVING TEMPERATURE 12-14°

Press review

- Chevalier-Montrachet Grand Cru "Les Demoiselles" 2003 - Burghound.com - October 2005 - 91+/100
- Chevalier-Montrachet Grand Cru "Les Demoiselles" 2003 - Wine Enthusiast - September 2005 - 94/100
- Chevalier-Montrachet Grand Cru "Les Demoiselles" 2003 - Wine Advocate - Issue 158 - 90/100

