



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1ER CRU BLANC 2005

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay.
- 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. This Premier Cru wine has been selected from the best parcels of land where the grapes are exposed to the maximum amount of sunshine which ensures optimum ripeness before the harvest. The word Chassagne comes from either the Latin cassanea which means an oak wood or cassanus which means oak. Until the late 19th century, the main settlement of this commune was known as Chassagne-le-Haut. However in 1879, in common with other villages in the Côte d'Or, the village was allowed to change its name replacing le Haut with name of their most famous Grand Cru Montrachet.

### *Wine tasting*

- TASTING NOTE A golden colored robe and a rich velvety bouquet reminiscent of ripe fruits, particularly pear hearts. More vanilla notes come to the forth, after having spent ten months in oak barrel. A wine for cellaring that should evolve wonderfully in five to seven years. Tasted January 2007
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish - goats cheese.
- SERVING TEMPERATURE 12-14°

