



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1ER CRU "LA GRANDE MONTAGNE"

2009

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet Premier Cru
- VILLAGE Chassagne-Montrachet
- 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 this Chassagne reveals a floral nose of jasmine and a hint of menthol. Power and elegance truly unfold in this wine after time in the glass. Tasted November 2010.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Lobster - fish - shellfish - goats cheese.
- SERVING TEMPERATURE 12-14°

### *Press review*

Chassagne-Montrachet 1er Cru "Grande Montagne" 2009 - Burghound.com - June 2011 - 89/100

