



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU "CAILLERET" 2005

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

### *The Vine*

- AVERAGE VINE AGE 30 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*

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. Cailleret is widely believed to be one of Chassagne-Montrachet's best Premier Cru vineyards. It benefits from its hillside location and excellent exposure, which allows its grapes to gain perfect maturity, and its rocky soils with lots of stones. The name Cailleret comes from the word Caille meaning stones.

### *Wine tasting*

- TASTING NOTE An elegant wine, great flowery finesse, with honey suckle orange blossom, jasmine aromas. A wine with great overall structure and acidity. Some new oak wood character. A definite winner in the making to be enjoyed within five to seven years. Tasted January 2007
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish - goats cheese
- SERVING TEMPERATURE 12-14°

### *Press review*

Chassagne-Montrachet 1er Cru "Cailleret" 2005 - Financial Times - January 2007 - 16,5/20  
Chassagne-Montrachet 1er Cru "Cailleret" 2005 - Wine Spectator - August 2007 - 91/100  
Chassagne-Montrachet 1er Cru "Cailleret" 2005 - Burghound.com - July 2007 - 90/100

