



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1ER CRU "CLOS SAINT-JEAN" 2023

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet 1er Cru
- VILLAGE Chassagne-Montrachet
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 50 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, 25% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Named Chassagne-le-Haut until 1879, the village of Chassagne-Montrachet lies between the villages of Puligny-Montrachet and Santenay. The "Clos Saint-Jean" climat has a long history: before the year 1000, the village of Chassagne derived its glory from Clos Saint-Jean, which belonged to the Benedictine abbey of Saint-Jean-le-Grand. The abbey was founded by the daughter of the Visigoth king, who had become close to Gontran, king of Burgundy. Clos Saint-Jean lies to the south of the woods of Chassagne, in the middle of the slopes on a clay-limestone soil, which is an exceptional terroir for white wines.

Wine tasting

- TASTING NOTE Our Chassagne-Montrachet 1er Cru "Clos Saint-Jean" 2022 has a pale yellow color with golden hues. The nose reveals notes of toast and muscat grapes. Ample and round on the palate, it reveals aromas of honey and acacia. A very fresh wine with a sappy finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled lobster - fish in sauce - poultry with morels
- SERVING TEMPERATURE Between 10 and 12°C

