



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1ER CRU "LA MALTROIE" 2019

- 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*

The history of wine-producing Burgundy goes back to ancient times and the vineyard parcel names demonstrate this. The Latin origin of "Maltroie", "Marturetum", leads us to believe that this parcel lies on the top of an ancient burial ground dating to before the IV century. Situated on a slight incline at an altitude of 240-255m, this parcel of almost 3 hectares profits from a south-easterly exposure and stony clay soils.

### *Wine tasting*

- TASTING NOTE Of a pale golden yellow hue, our Chassagne-Montrachet 1er Cru « La Maltroie » 2019 unveils a powerful and intense nose with yellow fruits and grilled almond notes. Ample and very fresh on the palate, it reveals nut hints. Nice length.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - goats cheese.
- SERVING TEMPERATURE 12-14°

### *Press review*

Chassagne-Montrachet 1er Cru "La Maltroie" 2019 - 92 pts - The World of Fine Wine

