



Louis Latour

MAISON FONDÉE EN 1797

CHEVALIER-MONTRACHET GRAND CRU "LES DEMOISELLES" 2024

- **REGION** Côte de Beaune
- **VILLAGE** Puligny-Montrachet
- **APPELLATION** Chevalier-Montrachet Grand Cru
- **GRAPE VARIETY** Chardonnay

The Vine

- **AVERAGE VINE AGE** 40 years
- **SOIL** Chalk and clay.
- **AVERAGE YIELD** 35 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, 100% new.
- **BARRELS** Louis Latour cooperage, French oak, medium toasted.

Description

Chevalier-Montrachet sits higher up the same hillside as the Montrachet appellation. In 1913 Domaine Louis Latour purchased this 0,51 hectare vineyard from the widow of Léonce Bocquet, who initiated renovations of a part of the Clos Vougeot Château. This vineyard carries the name "Les Demoiselles" in homage to the daughters of an early 19th century Beaune General, Adèle and Julie Voillot, who were the owners of the vineyard and who died without marrying.

Wine tasting

- **TASTING NOTE** Our Chevalier-Montrachet reveals a brilliant pale yellow colour and a complex nose of vanilla, honeysuckle, and apricot. The palate is full-bodied and generous, with aromas of acacia honey. The finish is elegant and mineral.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Sea scallops - saffroned monkfish - lobster thermidor.
- **SERVING TEMPERATURE** 12-14°

Press review

Chevalier-Montrachet Grand Cru 2024 - Bill Nanson Burgundy Report - January 2026

