



Louis Latour

MAISON FONDÉE EN 1797

MONTRACHET GRAND CRU

1997

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Chalk, gravel, limestone.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 10 to 12 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

Le Montrachet Grand Cru covers only 8 hectares between Puligny-Montrachet and Chassagne-Montrachet. This particular area was known during the 13th century as 'Mont Rachas'. 'La rache' in the Burgundian dialect is commonly known as ringworm, a skin disease that causes hair loss. This baldness gives its name to the bare and stony hillside, which grew only thorny bushes until vines were planted. The terroir of Montrachet is a notable exception because its brown soils, usually reserved for Pinot Noir, transforms the Chardonnay into one of the greatest white wines in the world. The east exposure captures sunlight later in the evening. These factors are critical to achieve optimal ripeness. Our grapes come from a parcel with an area of 0.80 hectares which extends from the top to the bottom of the slope in the central part of North Montrachet, situated on the Puligny-Montrachet side.

Wine tasting

- TASTING NOTE Pure lemon gold with a green tinge. This powerful sleeping wine has a fine citrus and mineral nose with soft oak flavours. The palate is toasty and buttery with floral and honeyed fruit notes. This wine is high in alcohol and heady, it is elegant and balanced but needs time. The finish is long with almonds and nutty flavours
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Great shellfish - lobster - fish - foie gras.
- SERVING TEMPERATURE 12-14°

