



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1ER CRU "BAUDINES" 2014

- REGION Côte de Beaune
- VILLAGE Chassagne-Montrachet
- APPELLATION Chassagne-Montrachet Premier Cru
- 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. The Premier Cru parcel of "Les Baudines" is located on the edge of the forest at the top of a hillside at an altitude of 315m above sea level. The clay-limestone soil is white in appearance and quite compact. The name 'Baudines' is derived from the dialect word Bode, which means stone-house or hut that are often present on hillsides.

### *Wine tasting*

- TASTING NOTE Our Chassagne-Montrachet 1er Cru "Badines" 2014 shows a nice pale yellow colour. On the nose, aromas of vanilla, exotic fruits and gingerbread. The mouth is ample, generous and reveals vanilla and linden tree notes. The finish is long and mineral.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Oysters - fish - shellfish - goats cheese.
- SERVING TEMPERATURE 12-14°

### *Press review*

Chassagne-Montrachet 1er Cru "Baudines" 2014 - Wine Spectator - November 2016 - 90/100

