



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1ER CRU BLANC 2004

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay.
- 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. This Premier Cru wine has been selected from the best parcels of land where the grapes are exposed to the maximum amount of sunshine which ensures optimum ripeness before the harvest. The word Chassagne comes from either the Latin cassanea which means an oak wood or cassanus which means oak. Until the late 19th century, the main settlement of this commune was known as Chassagne-le-Haut. However in 1879, in common with other villages in the Côte d'Or, the village was allowed to change its name replacing le Haut with name of their most famous Grand Cru Montrachet.

Wine tasting

- TASTING NOTE A wine with a lovely golden colored robe. The 2004 Chassagne-Montrachet 1er Cru exhales wonderful aromas of toasted almonds and reminds us of freshly baked biscuits. On the palate, it has a great intensity with vanilla notes coming to the forth as well as yellow fruit aromas. An overall well-balanced wine that can be cellared for a few years before opening.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish - goats cheese.
- SERVING TEMPERATURE 12-14°

