



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU "CAILLERET" 2003

- 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*

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. Cailleret is widely believed to be one of Chassagne-Montrachet's best Premier Cru vineyards. It benefits from its hillside location and excellent exposure, which allows its grapes to gain perfect maturity, and its rocky soils with lots of stones. The name Cailleret comes from the word Caille meaning stones.

### *Wine tasting*

- TASTING NOTE A sparkly pale wine with clean delicate floral notes on the nose. It is an elegant, ample and rich wine with good acidity and exquisite fruity, smoky and spicy flavours. This wine is ready to drink, however has potential to improve with age. Tasted 08/02/05.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish - goats cheese
- SERVING TEMPERATURE 12-14°

