



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1^{ER} CRU "CAILLERET" 2012

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

Wine tasting

- **TASTING NOTE** The Chassagne-Montrachet « Cailleret » 2012 is a wonderful shimmering pale yellow colour. This wine has an intense nose of brioche, almonds and Mirabelle plums. Ample and round in the mouth, the flavours of yellow fruits return with a pleasant fresh finish.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Charcuterie - fish - shellfish - goats cheese.
- **SERVING TEMPERATURE** 12-14°

Press review

Chassagne-Montrachet 1^{er} Cru "Cailleret" 2012 - Burghound.com - June 2014 - 92/100

