



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1^{ER} CRU "LA GRANDE MONTAGNE"

2014

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

The Vine

- **AVERAGE VINE AGE** 30 years
- **SOIL** Marl 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. As its name suggests this small parcel of just 0.5 hectares is situated right at the top of the slope of the Montagne of Chassagne at an altitude of 310 metres. It is a safely hidden treasure, surrounded by vegetation and only accessible by a small dirt track.

Wine tasting

- **TASTING NOTE** With a pale yellow colour, our Chassagne-Montrachet 1er Cru "La Grande Montagne" 2014 offers a spicy and fruity nose of vanilla, star anise, yellow fruits and citrus. The mouth is ample and generous and underlines vanilla and lemon notes. The fresh and iodine finish gives way to a nice persistency.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Lobster - fish - shellfish - goats cheese.
- **SERVING TEMPERATURE** 12-14°

Press review

- Chassagne-Montrachet 1er Cru "La Grande Montagne" 2014 - James Suckling (UK) - January 2017 - 93/100
- Chassagne-Montrachet 1er Cru "La Grande Montagne" 2014 - Wine Spectator - Web Only 2016 - 89/100
- Chassagne-Montrachet 1er Cru "La Grande Montagne" 2014 - Tim Atkin (UK) - February 2016 - 92/100
- Chassagne-Montrachet 1er Cru "La Grande Montagne" 2014 - Burgundy Report - January 2016 - "A beauty"

