



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET BLANC 2013

- **REGION** Côte de Beaune
- **VILLAGE** Chassagne-Montrachet
- **APPELLATION** Chassagne-Montrachet
- **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, 15% 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. It produces all appellations from village to Grand Cru. 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. The village appellation covers just over half of Chassagne-Montrachet.

### *Wine tasting*

- **TASTING NOTE** The white Chassagne-Montrachet 2013 has a beautiful pale yellow color with green hues. On the nose, aromas of white peach and vanilla emerge. It is ample in the mouth with lovely smooth oaky hints and a good minerality.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Seafood - fish - charcuterie - goat cheese.
- **SERVING TEMPERATURE** 11-13°

### *Press review*

Chassagne-Montrachet Blanc 2013 - Wine Enthusiast - October 2015 - 88/100

