

CHEVALIER-MONTRACHET GRAND CRU "LES DEMOISELLES" 2013

- REGION Côte de Beaune
- VILLAGE Puligny-Montrachet
- APPELLATION Chevalier-Montrachet Grand Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Chalk and clay.
- AVERAGE YIELD 35 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, 100% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

Chevalier-Montrachet sits higher up the same hillside as the Montrachet appellation. In 1913 Domaine Louis Latour purchased this 0,51 hectare vineyard from the widow of Léonce Bocquet, who initiated renovations of a part of the Clos Vougeot Château. This vineyard carries the name "Les Demoiselles" in hommage to the daughters of an early 19th century Beaune General, Adèle and Julie Voillot, who were the owners of the vineyard and who died without marrying.

Wine tasting

- TASTING NOTE Our Chevalier-Montrachet Grand Cru « Les Demoiselles » 2013 reveals a pale gold color and a complex nose between vanilla, brioche bread and almond paste notes. The generous mouth has a beautiful fullness with yellow fruits, mango and peppery notes. Freshness and elegancy on the finish.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Sea scallops saffroned monkfish lobster thermidor.
- SERVING TEMPERATURE 12-14°

Press review

Chevalier-Montrachet Grand Cru "Les Demoiselles" 2013 - Wine Spectator - June 2016 92/100

Chevalier Montrachet Grand Cru "Les Demoiselles" 2013 - James Suckling - June 2015 97/100

Chevalier-Montrachet Grand Cru "Les Demoiselles" 2013 - Burghound.com - June 2015 92/100

Chevalier Montrachet Grand Cru "Les Demoiselles" 2013 - The World of Fine Wine - 2015 - 16/20

Chevalier-Montrachet Grand Cru "Les Demoiselles" 2013 - Burgundy Report - December 2014 - "Very big wine"

Chevalier-Montrachet Grand Cru "Les Demoiselles" 2013 - Tim Atkin - January 2015 - 94/100 (UK)