Louis Latour

MAISON FONDÉE EN 1797

Chassagne-Montrachet 1er Cru Blanc
2010

- **Region** Côte de Beaune
- **Village** Chassagne-Montrachet
- **Appellation** Chassagne-Montrachet Premier Cru
- **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, 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. This Premier Cru wine has been selected from the best parcels of land where the grapes are exposed to the maximum amount of sunshine which ensures optimum ripeness before the harvest. 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.

Wine tasting

- **Tasting Note** The wine is bold and full of tropical fruit with a powerful and lingering appeal on the palate.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Charcuterie - fish - shellfish - goats cheese.
- **Serving temperature** 12-14°

Press review

Chassagne-Montrachet 1er Cru 2010 - Wine Spectator Online - February 2013 - 90/100