



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1ER CRU BLANC 2022

- **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** This 2022 vintage presents a bright, pale yellow robe. On the nose, it reveals layered aromas of ripe stone fruit and sweet spice. The mouthfeel is characterized by its ample volume and crisp acidity, showcasing flavors of exotic mango intertwined with roasted hazelnut. The tasting concludes on a clean, lingering mineral note.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Charcuterie - fish - shellfish - goats cheese.
- **SERVING TEMPERATURE** 12-14°

