



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1ER CRU "CAILLERET" 2006

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay 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. "Cailleret" is widely believed to be one of Chassagne-Montrachet's best Premier Cru vineyards. It benefits from its rocky, stony hillside location and excellent exposure, which allows its grapes to gain perfect maturity. The name "Cailleret" comes from the word 'caille' meaning stones.

Wine tasting

- TASTING NOTE Golden yellow in colour with a heady bouquet of vanilla and brioche. On tasting the wine is fat and rich with wooded notes and a lasting floral finish of honeysuckle.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish - goats cheese.
- SERVING TEMPERATURE 12-14°

Press review

- Chassagne-Montrachet 1er Cru "Cailleret" 2006 - Wine Enthusiast - October 2008 - 92/100
- Chassagne-Montrachet 1er Cru "Cailleret" 2006 - Wine Spectator - June 24th, 2008 - 89-92/100
- Chassagne-Montrachet 1er Cru "Cailleret" 2006 - Burghound.com - July 2008 - 89-92/100

