



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU "CAILLERET" 2007

- 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 Light yellow in color, Chassagne-Montrachet « Cailleret » 2007 will seduce you with its anise and menthol-infused nose. A full and intense wine, fat on the palate with great length. Dried fruit with subtle vanilla and pepper notes combine on the palate. An exceptional wine. Tasted June 10th, 2009.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish - goats cheese.
- SERVING TEMPERATURE 12-14°

### *Press review*

Chassagne-Montrachet 1er Cru "Cailleret" 2007 - Burghound - July 2009 - 90-93/100

