



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU "CAILLERET" 2014

- REGION Côte de Beaune
- VILLAGE Chassagne-Montrachet
- APPELLATION Chassagne-Montrachet Premier Cru
- 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 Of a pale yellow colour, our Chassagne-Montrachet Premier Cru "Caillerets" 2014 offers a floral and elegant nose with vanilla notes. There is a beautiful liveliness with citrus and fresh almond notes. A nice persistency.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish - goats cheese.
- SERVING TEMPERATURE 12-14°

### *Press review*

Chassagne-Montrachet 1er Cru "Cailleret" 2014 - Wine Enthusiast - October 2016 - 93/100  
Chassagne-Montrachet 1er Cru "Cailleret" 2014 - Burghound.com - June 2016 - 91/100  
Chassagne-Montrachet 1er Cru "Cailleret" 2014 - Wine Spectator - November 2016 - 90/100

