



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU "CAILLERET" 2024

- 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, 100% malolactic fermentation.
- AGEING 8 - 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 A wine with a bright pale golden hue, our Chassagne-Montrachet 1<sup>er</sup> Cru 'Cailleret' 2024 reveals aromas of toasted almond, brioche and vanilla on the nose. Its palate, ample and generous, extends these notes, blending in a touch of marzipan, before concluding with a beautiful mineral finish.
- CELLARING POTENTIAL 5 - 7 years
- FOOD PAIRING Charcuterie - fish - shellfish - goats cheese.
- SERVING TEMPERATURE 12-14°

