



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1er CRU "CLOS SAINT-JEAN" 2022

- **REGION** Côte de Beaune
- **VILLAGE** Chassagne-Montrachet
- **APPELLATION** Chassagne-Montrachet 1er Cru
- **GRAPE VARIETY** Chardonnay

The Vine

- **AVERAGE VINE AGE** 35 years
- **SOIL** Clay and limestone
- **AVERAGE YIELD** 50 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, 25% new
- **BARRELS** Louis Latour cooperage, French oak, medium toasted

Description

Named Chassagne-le-Haut until 1879, the village of Chassagne-Montrachet lies between the villages of Puligny-Montrachet and Santenay. The "Clos Saint-Jean" climat has a long history: before the year 1000, the village of Chassagne derived its glory from Clos Saint-Jean, which belonged to the Benedictine abbey of Saint-Jean-le-Grand. The abbey was founded by the daughter of the Visigoth king, who had become close to Gontran, king of Burgundy. Clos Saint-Jean lies to the south of the woods of Chassagne, in the middle of the slopes on a clay-limestone soil, which is an exceptional terroir for white wines.

Wine tasting

- **TASTING NOTE** Our Chassagne-Montrachet 1er Cru "Clos Saint-Jean" 2022 has a pale yellow color with golden hues. The nose reveals notes of toast and muscat grapes. Ample and round on the palate, it reveals aromas of honey and acacia. A very fresh wine with a sappy finish.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Grilled lobster - fish in sauce - poultry with morels
- **SERVING TEMPERATURE** Between 10 and 12°C

Press review

Chassagne-Montrachet 1er Cru "Clos Saint-Jean" 2022 - Burgundy Report - Bill Nanson - December 2023

