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