



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1ER CRU "LA GRANDE MONTAGNE"

2008

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet Premier Cru
- VILLAGE Chassagne-Montrachet
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Marl 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. As its name suggests this small parcel of just 0.5 hectares is situated right at the top of the slope of the Montagne of Chassagne at an altitude of 310 metres. It is a safely hidden treasure, surrounded by vegetation and only accessible by a small dirt track.

Wine tasting

- TASTING NOTE With a superb, glistening gold colour, the Chassagne-Montrachet 1er Cru "La Grande Montagne" 2008 reveals aromas of aniseed and almonds with hints of brioche and dried fruits such as apricot. In the mouth the wine is round and refreshing. The vanilla notes are accompanied by a mineral finish. This is a wine to keep.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Lobster - fish - shellfish - goats cheese.
- SERVING TEMPERATURE 12-14°

Press review

Chassagne-Montrachet 1er Cru "La Grande Montagne" 2008 - Wine Spectator - December 2010 - 91/100

Chassagne-Montrachet 1er Cru "La Grande Montagne" 2008 - Burghound.com - July 2010 - 90/100

