Louis Latour

MAISON FONDÉE EN 1797

Chassagne-Montrachet 1er Cru "La Grande Montagne"

2013

- **Region** Côte de Beaune
- **Village** Chassagne-Montrachet
- **Appellation** Chassagne-Montrachet Premier Cru
- **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** Our Chassagne-Montrachet "La Grande Montagne" 2013 has a pale gold color. The nose reveals notes of grapefruit, candied lemon and vanilla. The mouth is ample with a beautiful length and aromas of citrus fruits and fresh hazelnut. Well-balanced between freshness and roundness, the wine offers a beautiful finish which is lightly iodic.
- **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" 2013 - James Suckling - June 2015 - 90/100

Chassagne-Montrachet 1er Cru "La Grande Montagne" 2013 - Burgundy Report - December 2014 - "Big, fresh"

Chassagne-Montrachet 1er Cru "La Grande Montagne" 2013 - Tim Atkin - January 2015 - 92/100 (UK)