



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1ER CRU "LA GRANDE MONTAGNE"

2014

- 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 pale yellow colour, our Chassagne-Montrachet 1er Cru "La Grande Montagne" 2014 offers a spicy and fruity nose of vanilla, star anise, yellow fruits and citrus. The mouth is ample and generous and underlines vanilla and lemon notes. The fresh and iodine finish gives way to a nice persistency.
- 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" 2014 - James Suckling (UK) - January 2017 - 93/100
- Chassagne-Montrachet 1er Cru "La Grande Montagne" 2014 - Wine Spectator - Web Only 2016 - 89/100
- Chassagne-Montrachet 1er Cru "La Grande Montagne" 2014 - Tim Atkin (UK) - February 2016 - 92/100
- Chassagne-Montrachet 1er Cru "La Grande Montagne" 2014 - Burgundy Report - January 2016 - "A beauty"

