



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1ER CRU "LA MALTROIE" 2011

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay 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

The history of wine-producing Burgundy goes back to ancient times and the vineyard parcel names demonstrate this. The Latin origin of "Maltroie", "Marturetum", leads us to believe that this parcel lies on the top of an ancient burial ground dating to before the IV century. Situated on a slight incline at an altitude of 240-255m, this parcel of almost 3 hectares profits from a south-easterly exposure and stony clay soils.

Wine tasting

- TASTING NOTE The Chassagne-Montrachet 1er Cru « La Maltroie » 2011 is a pure golden yellow color. The nose opens on complex aromas with vanilla and apricot notes. Spicy aromas can be smelt. Ample and round on the mouth, aromas of vanilla develop, ending with a sweet note of sap.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - goats cheese.
- SERVING TEMPERATURE 12-14°

