



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1ER CRU "LES CHENEVOTTES" 1998

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

### *The Vine*

- AVERAGE VINE AGE 35 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 Premier Cru vineyard of Les Chenevottes sits slightly higher up the slope compared to the unparalleled white Grand Cru Montrachet. These two vineyards have much in common sharing similar soil composition, exposure to the sun, orientation and flavour. Les Chenevottes wines are an outstanding example of what this village is capable of and of the unrelentingly high standards of selection and vinification practiced by Maison Louis Latour. Les Chenevottes is derived from the word cheneve meaning hemp in old French and indicates that this vineyard was once an old hemp field.

### *Wine tasting*

- TASTING NOTE A complex bouquet combining candied and dried fruits including quince, figs and dried raisins. Roasted hazelnut and walnut aromas come to the forth, along with hints of vanilla. Powerful and very well-balanced, the Chassagne-Montrachet 1er Cru "Les Chenevottes" 1998 is a wine with a great overall structure. The mouth develops concentrated aromas of dried fruits along with some mineral notes. With a lengthy palate, a definitely rich, generous wine that is perfect to be enjoyed now.  
(Note added in 2008)
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Raw sea scallops - shellfish - fish - goats cheese
- SERVING TEMPERATURE 12-14°

