Louis Latour

MAISON FONDÉE EN 1797

Chassagne-Montrachet 1er Cru "Les Chenevottes"
2005

- **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 which indicates that this vineyard was once an old hemp field.

Wine tasting

- **Tasting Note** A golden colored wine with a bouquet revealing delicious roasted bread hints as well as light fennel ones. A complex wine with ripe fruit aromas of mirabelle plum and dried figs. Great length, cellar five to seven years before opening. Tasted January 2007
- **Cellaring Potential** 5-7 years
- **Food Pairing** Raw sea scallops - shellfish - fish - goats cheese.
- **Serving temperature** 12-14°