



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1^{ER} CRU "LES VERGERS" BLANC 2011

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay
- 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, situated to the South of Puligny-Montrachet, is well known for being the last famous appellation of the Côte de Beaune. The parcel "Les Vergers" is located near Saint-Aubin and in the past it was planted with fruit trees. The vines are planted on a very stony hillside with an Easterly exposure, hence they gain a perfect maturity before being harvested.

Wine tasting

- TASTING NOTE The Chassagne-Montrachet 1er Cru « Les Vergers » 2011 is of a pretty shimmering, golden colour. On the nose, one discovers aromas of yellow fruits, brioche and vanilla. It is very ample in the mouth with lovely sappy notes and lots of freshness on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish - goats cheese
- SERVING TEMPERATURE 12-14°

