



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET BLANC

2003

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet
- 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, 15% 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. It produces all appellations from village to Grand Cru. The word Chassagne comes from either the Latin 'cassanea' which means an oak wood, or 'cassanus' which means oak. Until the late 19th century the main settlement of this commune was known as Chassagne-le-Haut. However in 1879, in common with other villages in the Côte d'Or, the village was allowed to change its name replacing le Haut with name of their most famous Grand Cru Montrachet. The village appellation covers just over half of Chassagne-Montrachet.

Wine tasting

- TASTING NOTE Showing a sparklingly clear straw robe this Chassagne-Montrachet has a clean nose of a fruity wine with some oak notes. On tasting we find medium acidity leading to a rounded, fat wine with those oaky notes pushing to the fore. This is a powerful wine which also demonstrates finesse and, although drinking beautifully now, promises to be a good cellaring wine. Tasted 08/02/05.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Seafood - fish - charcuterie - goat cheese.
- SERVING TEMPERATURE 11-13°

