



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET BLANC 2007

- 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 Chassagne-Montrachet 2007 has a lovely, pale golden color. On the nose, peach, apricot and mango combine with subtle roasted hazelnut notes. The mouth-feel is full and fat with an herbal finale. Tasted June 10th, 2009.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Seafood - fish - charcuterie - goats cheese
- SERVING TEMPERATURE 11-13°

Press review

- Chassagne-Montrachet 2007 - Jamie Goode's Wineanorak - April 2010 - 87/100
- Chassagne-Montrachet 2007 - TheFineWineTimes.com - February 2010 - "Fresh and lithe"
- Chassagne-Montrachet 2007 - Burghound.com - July 2009 - 87-89/100

