Louis Latour

MAISON FONDÉE EN 1797

Chassagne-Montrachet Blanc
2011

- **Region** Côte de Beaune
- **Village** Chassagne-Montrachet
- **Appellation** 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** The Chassagne-Montrachet blanc 2011 has a golden yellow colour with a bouquet of yellow fruits such as peaches, apricots and plums. Delicate notes of vanilla and toasted almonds complete this wine's nose. It is ample in the mouth and there are notes of yellow peaches again, accompanied by a subtle woodiness. It has a lovely length.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Seafood - fish - charcuterie - goat cheese.
- **Serving temperature** 11-13°

Press review

Chassagne-Montrachet blanc 2011 - Jancis Robinson - February 2013 - 16.5/20