



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET BLANC 2022

- **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** Of a pale yellow color, our Chassagne-Montrachet 2022 presents a complex nose with honey and acacia notes. Round and ample on the palate, it reveals aromas of marzipan and vanilla. The wine has a long finish and a nice minerality.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Seafood - fish - charcuterie - goat cheese.
- **SERVING TEMPERATURE** 11-13°

### *Press review*

Chassagne-Montrachet Blanc 2022 - Burgundy Report - Bill Nanson - December 2023

