Louis Latour

MAISON FONDÉE EN 1797

Chassagne-Montrachet Rouge
1996

- **Region** Côte de Beaune
- **Village** Chassagne-Montrachet
- **Appellation** Chassagne-Montrachet
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 30 years
- **Soil** Chalk and clay
- **Average yield** 40 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open vats
- **Ageing** 10 to 12 months ageing in oak barrels, 35% new
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

Chassagne-Montrachet and its neighbour Puligny-Montrachet are well-known for their Grand Crus, the most famous being the Montrachet. However, apart from these white Grand Crus, Chassagne-Montrachet also produces outstanding red wines. These wines have good body and their structure is reminiscent of the reds from the Côte de Nuits.

Wine tasting

- **Tasting Note** The wine has a clear and bright ruby appearance with savoury, undergrowth and humus aromas. A slight vanilla start from the oak ageing develops into a more mushroom palate. It has a nice round, harmonious finish and should drink well over the forthcoming few years.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Grilled meat - filet mignon of veal - mature cheeses.
- **Serving temperature** 14-15°