



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET ROUGE

2002

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet
- VILLAGE 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 With a bright ruby colour in the glass, this wine offers an impressive bouquet packed with aromas of blackcurrant, leather and game. On the palate a rounded wine with soft tannins and distinct fruit flavours reveals itself and the gamey blackcurrant aromas on the nose are mirrored in the mouth along with subtle oak characteristics. Although this wine is rounded and soft it also has cellaring potential. Tasted 28/05/2004
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - filet mignon of veal - mature cheeses.
- SERVING TEMPERATURE 14-15°

