



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET ROUGE

2007

- 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 Intense colour with a bouquet of red fruits especially raspberry and blackcurrant. In the mouth this wine is round with a lovely balance between the fruit, acidity and tannin. It is still a little young to be appreciated in its true glory. Tasted in 2010.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - filet mignon of veal - mature cheeses
- SERVING TEMPERATURE 14-15°

Press review

Chassagne-Montrachet 2007 - Burghound.com - April 2009 - 87/100

