Louis Latour

MAISON FONDÉE EN 1797

Chassagne-Montrachet Rouge
2012

- **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 red Chassagne-Montrachet 2012 has an intense ruby color. Powerful and complex on the nose, it reveals aromas of red fruits, nuts, undergrowth and licorice. It is very structured on the palate with lovely soft tannins.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Grilled meat - filet mignon of veal - mature cheeses.
- **Serving temperature** 14-15°