



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET ROUGE

2021

- 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 With its deep ruby color, our Chassagne-Montrachet Rouge 2021 reveals an intense bouquet of blackcurrant and licorice. Round and smooth on the palate, it carries these notes through with a subtle touch of mocha. The wine shows fine balance, a long finish, and a refreshing lift that enhances its overall harmony.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - filet mignon of veal - mature cheeses.
- SERVING TEMPERATURE 14-15°

