



Louis Latour

MAISON FONDÉE EN 1797

CHEVALIER-MONTRACHET GRAND CRU "LES DEMOISELLES" 1998

- REGION Côte de Beaune
- VILLAGE Puligny-Montrachet
- APPELLATION Chevalier-Montrachet Grand Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Chalk and clay.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

Chevalier-Montrachet sits higher up the same hillside as the Montrachet appellation. In 1913 Domaine Louis Latour purchased this 0,51 hectare vineyard from the widow of Léonce Bocquet, who initiated renovations of a part of the Clos Vougeot Château. This vineyard carries the name "Les Demoiselles" in homage to the daughters of an early 19th century Beaune General, Adèle and Julie Voillot, who were the owners of the vineyard and who died without marrying.

Wine tasting

- TASTING NOTE With a fat, mineral, toasty, and floral nose, this precise wine reflects the vintage's richness and weight. It is a dense complex wine that will benefit from several years cellaring. On the palate the fruit is closed but it glides across the palate with fantastic balance and elegance. The oily - mineral finish is focused, ripe and long.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Sea scallops - saffroned monkfish - lobster thermidor.
- SERVING TEMPERATURE 12-14°

Press review

Chevalier-Montrachet Grand Cru "Les Demoiselles" 1998 - Guide Hachette 2002 - "Rich"

