



Louis Latour

MAISON FONDÉE EN 1797

CHEVALIER-MONTRACHET GRAND CRU "LES DEMOISELLES" 2002

- REGION Côte de Beaune
- APPELLATION Chevalier-Montrachet Grand Cru
- VILLAGE Puligny-Montrachet
- 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 This wine has sparkling clarity and a beautiful straw colour and reveals an impressive bouquet of honey, oak and even hints of liquorice. This stunning grand cru is equally impressive on the palate with balanced acidity and round structure marrying together with flavours of vanilla, smoke and oak to reveal a wine with exceptional finesse. Although tasting fantastic now, this wine should be cellared to reveal its full potential. Tasted 11.02.04
- 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" 2002 - Burghound.com - July 2004 - 93/100
Chevalier-Montrachet Grand Cru "Les Demoiselles" 2002 - The Wine Advocate - February 27th, 2004 - 91-94/100
Chevalier-Montrachet Grand Cru "Les Demoiselles" 2002 - Guide Hachettes des Vins 2006 - "Waiting for a prince charming"

