Louis Latour

MAISON FONDÉE EN 1797

Chevalier-Montrachet Grand cru "Les Demoiselles"
2003

- **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 hommage 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** Clean and glistening in the glass this wine has an intriguingly pronounced vegetal bouquet with hints of spice and oak. On the palate this full-bodied, ample and fat wine has surprisingly little acidity, and requires a few years to develop its spicy, vanilla and oaky flavour. Tasted 26/01/05.
- **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" 2003 - Burghound.com - October 2005 - 91+/100

Chevalier-Montrachet Grand Cru Grand Cru "Les Demoiselles" 2003 - Wine Enthusiast - September 2005 - 94/100

Chevalier-Montrachet Grand Cru "Les Demoiselles" 2003 - Wine Advocate - Issue 158 - 90/100