



Louis Latour

MAISON FONDÉE EN 1797

CHEVALIER-MONTRACHET GRAND CRU "LES DEMOISELLES" 2009

- 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 Pale golden in colour, this Chevalier-Montrachet 2009 reveals attractive complexity; there is good balance between hawthorn flowers, white fruits and honey. Round and supple on tasting. A very flattering wine with impressive structure. Tasted November 2010.
- 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" 2009 - Wine Spectator - June 2012 - 91/100
- Chevalier-Montrachet Grand Cru "Les Demoiselles" 2009 - Wine Enthusiast - October 2011 - 94/100
- Chevalier-Montrachet Grand Cru "Les Demoiselles" 2009 - Burghound.com - June 2011 - 95/100
- Chevalier-Montrachet Grand Cru "Les Demoiselles" 2009 - The World of Fine Wine - March 2011 - 19/20
- Chevalier-Montrachet Grand Cru "Les Demoiselles" 2009 - Decanter - February 2009 - 17.5/20
- Chevalier-Montrachet Grand Cru "Les Demoiselles" 2009 - Jancis Robinson - January 2011 - 17/20

