Louis Latour

MAISON FONDÉE EN 1797

Chevalier-Montrachet Grand cru "Les Demoiselles"
2012

- **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** The Chevalier-Montrachet "Les Demoiselles" 2012 has a pretty pale yellow colour. It is a sincere and tense wine with delicious aromas of white fruits and almond along with notes of vanilla. Beautiful in the mouth with some minerality, it promises great enjoyment after several years of cellaring.
- **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" 2012 - Apstein on Wine - December 2014 - 98/100

Chevalier-Montrachet Grand Cru "Les Demoiselles" 2012 - Burghound.com - June 2014 - 94/100

Chevalier-Montrachet Grand Cru "Les Demoiselles" 2012 - Jancis Robinson - January 2014 - 18/20

Chevalier-Montrachet Grand Cru "Les Demoiselles" 2012 - Tim Atkin - February 2014 - 95/100