



# Louis Latour

MAISON FONDÉE EN 1797

## CHEVALIER-MONTRACHET GRAND CRU "LES DEMOISELLES" 2022

- **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** Our Chevalier-Montrachet Grand Cru "Les Demoiselles" 2022 has a bright and pale gold colour. Its nose is intense, with smoky, mineral notes and floral hints. Full and fresh on the palate, it reveals aromas of vanilla, marzipan and sap. Very long finish.
- **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" 2022 - James Suckling - 98/100  
Chevalier-Montrachet "Les Demoiselles" Grand Cru 2022 - Burghound.com - 93/100

