



# Louis Latour

MAISON FONDÉE EN 1797

## MONTRACHET GRAND CRU

2024

- REGION Côte de Beaune
- VILLAGE Puligny-Montrachet
- APPELLATION Montrachet Grand Cru
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Chalk, gravel, limestone.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation.
- AGEING 10 to 12 months ageing in oak barrels, 100% new.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

### *Description*

Montrachet Grand Cru covers only 8 hectares between Puligny-Montrachet and Chassagne-Montrachet. This particular area was known during the 13th century as 'Mont Rachas'. 'La rache' in the Burgundian dialect is commonly known as ringworm, a skin disease that causes hair loss. This baldness gives its name to the bare and stony hillside, which grew only thorny bushes until vines were planted. The terroir of Montrachet is a notable exception because its brown soils, usually reserved for Pinot Noir, transforms the Chardonnay into one of the greatest white wines in the world. The east exposure captures sunlight later in the evening. These factors are critical to achieve optimal ripeness. Our grapes come from a parcel with an area of 0.80 hectares which extends from the top to the bottom of the slope in the central part of North Montrachet, situated on the Puligny-Montrachet side.

### *Wine tasting*

- TASTING NOTE Revealing a brilliant pale yellow color, our Montrachet Grand Cru 2024 unveils an intense and complex nose, where notes of honey, brioche, and almond intermingle with a delicate floral character. The palate is dense, revealing aromas of almond paste and vanilla. The wine is supported throughout by a stunning freshness, leading to a beautifully long, noble finish.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Large shellfish - lobster - fish - foie gras.
- SERVING TEMPERATURE 12-14°

