

Souis Latour Agencies

Chassagne-Montrachet Rouge Louis Latour

Vintage 2007
Country of Origin France

Region Côte de Beaune

Grape varieties Pinot Noir

Wine description

Chassagne-Montrachet and its neighbour Puligny-Montrachet are wellknown for their Grand Crus, the most famous being the Montrachet. However, apart from these white Grand Crus, Chassagne-Montrachet also produces, on its clay and iron-rich soils, outstanding red wines with heady aromas of cherry and blueberry. These wines have body and their structure is reminiscent of the reds from the Côte de Nuits.

Tasting note

Deep red garnet in color, Chassagne-Montrachet Rouge 2007 will charm you

with its intense aromas of strawberry and blackcurrant leaves. The same intensity is found on the palate which has delicious notes of red fruit, cherry stones and cloves. The finish is long and the tannins are still evident.

Vineyard information

Average vine age 30 years old Soil composition Chalk, Clay Average yield (hl/ha) 40 hl/ha

Harvest type Hand harvested Environmental management Conventional

Winemaking information

De-stemmed Yes

Fermentation vessel Large stainless steel and oak open vats

Maturation vessel French oak, Louis Latour cooperage

Maturation time 10-12 months

Finning/clarification No Filtration Yes

