



Chassagne-Montrachet Louis Latour

Description

▪ Chassagne-Montrachet and its neighbor Puligny are renowned for their Grands Crus, the most famous being Montrachet. But in the shadow of these white Grands Crus, Chassagne-Montrachet also produces, on its clayey soil with ferric inclusions, remarkable reds. These wines have body and their structure is reminiscent of the reds of the Côte de Nuits.

Winemaking & Aging

- Fermentation
Traditional in open vat, 100% malolactic
- Breeding
10 to 12 months in oak barrels, 35% new

- Barrels

Cooperage Louis Latour, French oak, medium toast

Tasting

- Tasting note

Our Chassagne-Montrachet Rouge reveals a dark color with garnet reflections. Its nose is marked by blackcurrant and blackberry. The mouthfeel is ample and smooth with dominant aromas of blackcurrant and wild strawberry. The wine finishes with a very elegant length.

- Food/Wine Pairing

Veal filet mignon - grilled meat - mature cheeses

Aging potential 5-7 years

- Serving temperature 14-15°