



Bin No:  
0243

*Wine:* **Chassagne Montrachet 2012 Vt**

*Country:* France

*Region:* Côte de Beaune

*Village:* Chassagne-Montrachet

*Appellation:* Chassagne-Montrachet

*Producer:* Maison Latour

*Vintage:* 2012 Vt

*Colour:* White

*Grape Variety:* 100% Chardonnay

*Status:* Still, Organic Viticulture

*Allergens:* contains sulphites

*Dry/Sweet:* 1 (1 is dry, 7 is very sweet)

*abv:* 13.0% - *bottle size:* 75cl



### Tasting Note:

The white Chassagne-Montrachet 2014 Vt has a beautiful pale yellow colour with green hues. On the nose, aromas of white peach and vanilla emerge. It is ample in the mouth with lovely smooth oaky hints and a good minerality.

### Winery information:

Chassagne-Montrachet is located to the south of Puligny-Montrachet in the Côte de Beaune and is one of Burgundy's greatest white wine appellations. It produces all appellations from village to Grand Cru. The word Chassagne comes from either the Latin cassanea which means an oak wood or cassanus which means oak. Until the late 19th Century the main settlement of this commune was known as Chassagne-le-Haut. However in 1879, in common with other villages in the Côte d'Or, the village was allowed to change its name replacing le Haut with name of their most famous Grand Cru Montrachet. The village appellation covers just over half of Chassagne-Montrachet.

The soil in the vineyards is of chalk and clay.  
The average age of the vines are 30 years with an average yield of 40 hl/ha.  
Harvested by hand.

### Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner, Fermentation takes place traditional oak barrels, with complete malolactic fermentation.  
Ageing takes 8 to 10 months in French oak barrels, of which 15% of these are new and have been toasted (medium) made at Louis Latours own cooperage.  
Cellaring Potential 3 - 5 years.

### Food Recommendation:

Serving temperature 10 - 12°  
Seafood - fish - charcuterie - goats cheese

