



Bin No:

0249

Wine: **Chassagne-Montrachet Rouge 2012 Vt**

Country: France

Region: Cote de Beaune

Village: Chassagne-Montrachet

Appellation: Chassagne-Montrachet

Producer: Maison Latour

Vintage: 2012 Vt

Colour: Red

Grape Variety: 100% Pinot Noir

Status: Still, Vegetarian - Vegan - Organic Viticulture
sustainable environmental management

Allergens: contains sulphites

Body Value: C (A is light, E is full bodied)

abv: 13.0% - bottle size: 75cl



Tasting Note:

The red Chassagne-Montrachet 2012 Vt has an intense ruby colour. Powerful and complex on the nose, it reveals aromas of red fruits, nuts, undergrowth and licorice. It is very structured on the palate with lovely soft tannins.

Winery information:

Chassagne-Montrachet and its neighbour Puligny-Montrachet are well-known for their Grand Crus, the most famous being the Montrachet. However, apart from these white Grand Crus, Chassagne-Montrachet also produces outstanding red wines. These wines have good body and their structure is reminiscent of the reds from the Côte de Nuits.

The soil in the vineyards of Chassagne-Montrachet 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 in traditional in open vats.
Ageing takes 10 to 12 months in French oak barrels, of which 35% of these are new and have been toasted (medium) made at Louis Latours own cooperage.
Cellaring Potential 5 - 7years

Food Recommendation:

Serving temperature 14 - 15°
Grilled meats - Mature cheese

