

## Chassagne-Montrachet, Louis Latour

£63.95



**Vintage:** 2017

**Bottle Size:** 75cl

**Alcohol %:** 13.5%

**Country:** France

**Description:** A superb nose of toasted bread, honey and wax with a delightfully complex palate showing touches of white flowers, cream, butter and subtle vanilla.

**Cepages:** Chardonnay

**Group:** Burgundy

**Sub group:** Côte de Beaune

**Colour:** White

**Closure:** Cork

**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:** Match this with fish, seafood, goat's cheese... the list goes on!

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:** 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.

Louis Latour have practiced 'reasoned agriculture' - a balanced and sustainable approach to viticulture - for almost twenty years. This involves using traditional viticultural techniques and using organic techniques to combat pests and diseases.