



Louis Latour

MAISON FONDÉE EN 1797

MONTAGNY 1ER CRU "LA GRANDE ROCHE" 2013

- REGION Côte Chalonnaise
- APPELLATION Montagny Premier Cru
- VILLAGE Montagny
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Limestone, chalk and clay.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

Description

The appellation of Montagny lies approximately 30 kilometres south of Beaune in the rolling folds and hills of the southern part of the Côte Chalonnaise. Montagny is a 100% white wine appellation originating solely from Chardonnay grapes and giving a fresh white wine that is an uncomplicated representation of its parent grape variety. The high quality of the vines is a direct consequence of their limestone bedrock and admirably oriented slopes. The vineyard of "La Grande Roche" is quite high up on the hillsides, catching plenty of sunshine which aids the great concentration of flavours in the grapes.

Wine tasting

- TASTING NOTE Montagny 1er Cru The "La Grande Roche" 2013 has a beautiful pale yellow color with green highlights. On the nose fruity notes of fresh apples and pears emerge. The mouth is ample and round with nice floral notes.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING Asparagus - rabbit galantine - trout with almonds - sheeps cheese.
- SERVING TEMPERATURE 12-14°C

Press review

Montagny 1er Cru "La Grande Roche" 2013 - Tom Cannavan's Wine Pages - Avril 2016 - 89
Montagny 1er Cru "La Grande Roche" 2013 - Jewish Telegraph - December 2015 - "The perfect white Burgundy"
Montagny 1er Cru "La Grande Roche" 2013 - Profile Magazine - December 2015 - "A subtle fruity nose"

