



Louis Latour

MAISON FONDÉE EN 1797

MONTAGNY "LA CHANFLEURE"

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone, chalk and clay
- AVERAGE YIELD 45 hl/ha
- HARVEST Mechanical

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 to the south of Beaune in the rolling folds and hills of the southern part of the Côte Chalonnaise. Montagny "La Chanfleure" 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. Louis Latour selects only those wines from grapes with a high natural sugar content which constitutes the most reliable indicator of maturity, and therefore quality. Once purchased, the wine is nurtured by the cellarman at Maison Louis Latour who carefully rack the young Montagny off its lees in the days before bottling. This, as for every Latour wine, contributes the guarantee of typicality and quality of Latour Montagny.

Wine tasting

- TASTING NOTE Gold colour with green hues - rich nose with aromas of cut hay, almonds and hazelnuts - lively and elegant on the palate with a good length - to drink within 2 to 3 years.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Asparagus - rabbit galantine - trout with almonds - sheeps cheese
- SERVING TEMPERATURE 12-14°

