



Louis Latour

MAISON FONDÉE EN 1797

MONTHÉLIE BLANC

- REGION Côte de Beaune
- APPELLATION Monthélie
- VILLAGE Monthélie
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 15 years
- SOIL Clay and limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

The vineyards extend over 98 ha covering the continuation of the Volnay slope and a broad basin behind the village itself which runs back northwards to link up with the Pommard hinterland. « Monthélie » comes from the Latin Monticulus meaning a hill or small mountain.

Wine tasting

- TASTING NOTE With a bouquet of fresh almonds and fall foliage - With a refined touch on the pallet, this wine has great mellowness. To drink in 6/7 years.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Fish- shellfish - poultry - cheese
- SERVING TEMPERATURE 11-13°

