



# Louis Latour

MAISON FONDÉE EN 1797

## MONTHÉLIE ROUGE

- REGION Côte de Beaune
- VILLAGE Monthélie
- APPELLATION Monthélie
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Bathonian limestone and clay
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional fermentation in open vats
- AGEING 10 to 12 months ageing in oak barrels, 10% new
- 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 The Monthélie by Maison Louis Latour marries the fragrant Pinot Noir with finesse, displaying a delicate, charming bouquet and corresponding freshness and lightness on the palate. An intense, perfumed finish completes the experience often said to resemble violets, especially in years of high concentration.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - "coq au vin" - flash-fried steak - mature cheeses
- SERVING TEMPERATURE 14-15°

