



# Louis Latour

MAISON FONDÉE EN 1797

## MONTAGNY "LES BUYS"

2017

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Limestone, chalk and clay.
- AVERAGE YIELD 45hl/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 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. 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 cellarmen at Maison Louis Latour who carefully rack the young Montagny off its lees in the days before bottling.

### *Wine tasting*

- TASTING NOTE This Montagny 2017 has a pale yellow color which dissimulates a nose composed of almond paste and brioche. Its mouth is ample, fresh and spicy. We notice a nice freshness at the final.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Asparagus - rabbit galantine - trout with almonds - sheeps cheese.
- SERVING TEMPERATURE 12-14°C

