Louis Latour

MAISON FONDÉE EN 1797

Montagny
2009

- **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 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. This, as for every Latour wine, contributes the guarantee of typicality and quality of Latour Montagny.

Wine tasting

- **Tasting Note** The 2009 Montagny has a pale yellow colour and a beautiful bouquet of white acacia flowers. Lovely balanced wine yet with a certain liveliness. Tasted May 2011
- **Cellaring Potential** 3-5 years
- **Food Pairing** Asparagus - rabbit galantine - trout with almonds - sheeps cheese.
- **Serving temperature** 12-14°