



# 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 with complete malolactic fermentation.
- 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 with a 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°

