



# Louis Latour

MAISON FONDÉE EN 1797

## MONTAGNY 1ER CRU

2018

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

### *The Vine*

- AVERAGE VINE AGE 35 Years
- SOIL Clay, limestone and chalk.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand Picked

### *Vinification & Ageing*

- FERMENTATION Traditional in temperature controlled stainless steel vats. 100% malolactic fermentation.
- AGEING 8-10 months in stainless steel

### *Description*

The Montagny appellation is located about 30 kilometers south of Beaune on the hills of the southern part of the Côte Chalonnaise. 100% white, the Montagny wines have a typical freshness of the Chardonnay grape. The great quality of these wines is linked to the limestone soil and the admirably exposed hillsides. Characterized by the richness of their bouquet, they are consistent wines with a certain smoothness in the mouth but also a lot of freshness.

### *Wine tasting*

- TASTING NOTE Our Montagny 1er Cru reveals delicious floral aromas of honeysuckle. Full in the mouth with notes of almond, apricot and pepper. The finish is fresh with a hint of mint.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING Asparagus - rabbit galantine - trout with almonds - sheeps cheese.
- SERVING TEMPERATURE 12-14°C

