



# Louis Latour

MAISON FONDÉE EN 1797

## MONTAGNY 1ER CRU "LA GRANDE ROCHE" 2010

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

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Limestone, chalk and clay.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *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. The high quality of the vines is a direct consequence of their limestone bedrock and admirably oriented slopes. The vineyard of "La Grande Roche" is quite high up on the hillsides, catching plenty of sunshine which aids the great concentration of flavours in the grapes.

### *Wine tasting*

- TASTING NOTE Sparkling pale yellow in colour, The 2010 Montagny 1er Cru "La Grande Roche" has a floral nose paired with notes of exotic fruits and almonds. In the mouth is is fat and rounded with a hint of pepper. Nice freshness on the back-palate and good length on the finish. Tasted December 2011.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING Asparagus - rabbit galantine - trout with almonds - sheeps cheese.
- SERVING TEMPERATURE 12-14°C

### *Press review*

Montagny 1er Cru "La Grande Roche" 2010 - South China Morning Post - January 2013 - "Refreshing Acidity"

