



# Louis Latour

MAISON FONDÉE EN 1797

## MONTAGNY 1ER CRU "LA GRANDE ROCHE" 2011

- REGION Côte Chalonnaise
- VILLAGE Montagny
- APPELLATION Montagny Premier Cru
- 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 to the 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 Of a lovely light golden colour, the Montagny 1er Cru "La Grande Roche" reveals a nose with aromas of muscat and fresh almonds accompanied by a hint of pepper. In the mouth it is ample, with vanilla and muscat notes. It has a lovely minerality on the finish.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING Asparagus - rabbit galantine - trout with almonds - sheeps cheese
- SERVING TEMPERATURE 12-14°

### *Press review*

Montagny 1er Cru "La Grande Roche" 2011 - Under the grape tree - November 2013 - "Outstanding"

