



# Louis Latour

MAISON FONDÉE EN 1797

## MONTHÉLIE 1<sup>ER</sup> CRU "CLOS DES TOISIÈRES" BLANC 2012

- REGION Côte de Beaune
- APPELLATION Monthelie Premier cru
- VILLAGE Monthélie
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Bathonian limestone and clay
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 10% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

### *Description*

'Clos des Toisières' used to be a small quarry. 'Toisières' is derived from the word 'toit' (roof), and refers to the huge flat stones coming from this quarry sometimes used as roofs. Maison Louis Latour has the monopoly on this climat situated on the higher south-east facing slopes in the pretty little village of Monthélie, hidden away between the vineyards of Meursault and Volnay.

### *Wine tasting*

- TASTING NOTE The Monthelie 1er Cru « Clos des Toisières » 2012 is shimmering pale yellow in colour. The bouquet is full of vanilla and yellow fruit aromas. An elegant wine that unveils subtle sappy hints and a good balance between yellow fruit and minerality.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Fish - shellfish - poultry - mature cheeses
- SERVING TEMPERATURE 12-14°

