



# Louis Latour

MAISON FONDÉE EN 1797

## MONTHÉLIE 1<sup>ER</sup> CRU "CLOS DES TOISIÈRES" BLANC 2017

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

### *The Vine*

- AVERAGE VINE AGE 30 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 Toisièrese' 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 With a pale gold color, our Monthélie 1er Cru "Clos des Toisières" unveils fresh apricot, almond paste and vanilla notes. The mouth is round with nuts hints and its final has a great tension.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Fish - shellfish - poultry - mature cheeses
- SERVING TEMPERATURE 12-14°

