



# Louis Latour

MAISON FONDÉE EN 1797

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

- REGION Côte de Beaune
- VILLAGE Monthélie
- APPELLATION Monthélie Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Bathonian limestone and clay.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats, 100% malolactic fermentation.
- AGEING 10 to 12 months ageing in oak barrels.
- 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. Despite its imposing neighbours, Monthélie produces highly aromatic, robust red wines such as this "Clos des Toisières".

### *Wine tasting*

- TASTING NOTE The Monthélie 1er Cru "Clos des Toisières" has a ruby red colour and has a nose of cherries and fresh almonds. In the mouth it is balanced and fresh with lovely firm tannins on the finish.
- CELLARING POTENTIAL 5-6 years
- FOOD PAIRING Grilled meat - "coq au vin" - flash-fried steak - mature cheeses.
- SERVING TEMPERATURE 15-17°

