



Louis Latour

MAISON FONDÉE EN 1797

MONTHÉLIE 1^{ER} CRU "CLOS DES TOISIÈRES" ROUGE 2023

- 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 Monthélie 1er Cru "Clos des Toisières" has a brilliant ruby colour. The nose is fruity, with notes of raspberry and hints of mocha. The palate is round and silky, with fresh notes of black cherry. This lovely wine offers a fresh finish and a touch of pepper.
- CELLARING POTENTIAL 5-6 years
- FOOD PAIRING Grilled meat - "coq au vin" - flash-fried steak - mature cheeses.
- SERVING TEMPERATURE 15-17°

