



# Louis Latour

MAISON FONDÉE EN 1797

## MONTHÉLIE BLANC

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

### *The Vine*

- AVERAGE VINE AGE 15 years
- SOIL Clay and limestone.
- 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.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

### *Description*

The vineyards extend over 98 ha covering the continuation of the Volnay slope and a broad basin behind the village itself which runs back northwards to link up with the Pommard hinterland. "Monthélie" comes from the Latin 'Monticulus' meaning a hill or small mountain.

### *Wine tasting*

- TASTING NOTE With a bouquet of fresh almonds and fall foliage this wine has a refined touch on the palate and great mellowness. To drink in 6-7 years.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Fish- shellfish - poultry - cheese.
- SERVING TEMPERATURE 11-13°

