



Louis Latour

MAISON FONDÉE EN 1797

MONTHÉLIE ROUGE

2016

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Bathonian limestone and clay
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional fermentation in open vats
- AGEING 10 to 12 months ageing in oak barrels, 10% new
- 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 Of a ruby-red colour, our Monthélie 2016 reveals aromas of almond, cherry and mint. The mouth, ample and elegant, offers subtle hints of cherry. Lovely freshness on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - "coq au vin" - flash-fried steak - mature cheeses
- SERVING TEMPERATURE 14-15°

