



Louis Latour

MAISON FONDÉE EN 1797

MONTHÉLIE ROUGE

2020

- 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, complete malolactic fermentation.
- 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 Our Monthélie Rouge 2020 has a dark ruby colour. On the nose, it reveals notes of raspberry, blackberry, and undergrowth. Its round and ample mouth with silky tannins offers cherry and licorice aromas. The whole is expressed with a remarkable length.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - "coq au vin" - flash-fried steak - mature cheeses.
- SERVING TEMPERATURE 14-15°

