



Louis Latour

MAISON FONDÉE EN 1797

MONTHÉLIE ROUGE

2024

- REGION Côte de Beaune
- APPELLATION Monthélie
- VILLAGE 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 The wine displays a clear ruby color. The nose reveals black cherry, licorice, and nutmeg. The palate develops a rounded texture with silky tannins. The overall impression is one of undergrowth.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - "coq au vin" - flash-fried steak - mature cheeses.
- SERVING TEMPERATURE 14-15°

