



Louis Latour

MAISON FONDÉE EN 1797

MONTAGNY 1^{ER} CRU "LA GRANDE ROCHE" 2007

- **REGION** Côte Chalonnaise
- **VILLAGE** Montagny
- **APPELLATION** Montagny Premier Cru
- **GRAPE VARIETY** Chardonnay

The Vine

- **AVERAGE VINE AGE** 35 years
- **SOIL** Limestone, chalk and clay.
- **AVERAGE YIELD** 40 hl/ha
- **HARVEST** Hand picked

Vinification & Ageing

- **FERMENTATION** Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- **AGEING** 8 to 10 months ageing in stainless steel vats

Description

The appellation of Montagny lies approximately 30 kilometres south of Beaune in the rolling folds and hills of the southern part of the Côte Chalonnaise. Montagny is a 100% white wine appellation originating solely from Chardonnay grapes and giving a fresh white wine that is an uncomplicated representation of its parent grape variety. The high quality of the vines is a direct consequence of their limestone bedrock and admirably oriented slopes. The vineyard of "La Grande Roche" is quite high up on the hillsides, catching plenty of sunshine which aids the great concentration of flavours in the grapes.

Wine tasting

- **TASTING NOTE** The Montagny 1^{er} Cru « La Grande Roche » has a clean light yellow colour. On the nose it will seduce you with its intense aromas of acacia and honey. In the mouth this wine is honest, fresh and powerful. With a nice length and with subtle notes of apricot, this excellent wine is tasting delicious now either as an apéritif or as an accompaniment to a fish dish with sauce. Tasted in February 2009.
- **CELLARING POTENTIAL** 3 years
- **FOOD PAIRING** Asparagus - rabbit galantine - trout with almonds - sheeps cheese.
- **SERVING TEMPERATURE** 12-14°C

