



Louis Latour

MAISON FONDÉE EN 1797

MONTAGNY 1ER CRU "LA GRANDE ROCHE" 2003

- 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 Glistening light golden in colour this exceptional wine has rich aromas of white peaches and nuts on the nose. This is a full-bodied, fat wine with delicious notes of apricot and fresh almonds. A powerful wine that must be cellared.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING Asparagus - rabbit galantine - trout with almonds - sheeps cheese.
- SERVING TEMPERATURE 12-14°C

