Louis Latour

MAISON FONDÉE EN 1797

Montagny 1er Cru "La Grande Roche"

2006

- **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** Freshness comes out of this wonderful wine. It reveals a delicate minerality along with just-picked hazelnut notes accounting for its roundness. There are also underlying notes of spices. It lingers for a while like a nice souvenir. Ready to be enjoyed!Tasted in May 2008.
- **Cellaring Potential** 3 years
- **Food Pairing** Asparagus - rabbit galantine - trout with almonds - sheeps cheese.
- **Serving temperature** 12-14°C

Press review

Montagny 1er Cru "La Grande Roche" 2006 - Wine Spectator - 2009 - 85/100