Louis Latour

MAISON FONDÉE EN 1797

Montagny 1er Cru "La Grande Roche"
2009

- **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** Very pale yellow in colour, the Montagny 1er Cru reveals delicious floral aromas of honeysuckle. Full in the mouth with notes of almond, apricot and pepper, the finish is fresh with a hint of menthol. Tasted November 2010.
- **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" 2009 - Decanter Wine Awards 2011 - Bronze Medal

Montagny 1er Cru "La Grande Roche" 2009 - The World of Fine Wine - March 2011 - 16/20

Montagny 1er Cru "La Grande Roche" 2009 - Jancis Robinson - January 2011 - 15/20