Louis Latour

MAISON FONDÉE EN 1797

Monthélie 1er Cru "Clos des Toisières" Blanc 2017

- **Region** Côte de Beaune
- **Village** Monthélie
- **Appellation** Monthelie Premier cru
- **Grape variety** Chardonnay

The Vine

- **Average vine age** 30 years
- **Soil** Bathonian limestone and clay.
- **Average yield** 45 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in oak barrels with complete malolactic fermentation.
- **Ageing** 8 to 10 months ageing in oak barrels, 10% new.
- **Barrels** Louis Latour cooperage, French oak, medium toasted.

Description

"Clos des Toisières" used to be a small quarry. 'Toisières' is derived from the word 'toit' (roof), and refers to the huge flat stones coming from this quarry sometimes used as roofs. Maison Louis Latour has the monopoly on this climat situated on the higher south-east facing slopes in the pretty little village of Monthélie, hidden away between the vineyards of Meursault and Volnay.

Wine tasting

- **Tasting Note** With a pale gold color, our Monthélie 1er Cru "Clos des Toisières" 2017 unveils fresh apricot, almond paste and vanilla notes. The mouth is round with nuts and its final has a great tension.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Fish - shellfish - poultry - mature cheeses.
- **Serving temperature** 12-14°