



Louis Latour

MAISON FONDÉE EN 1797

MONTHÉLIE 1ER CRU "CLOS DES TOISIÈRES" BLANC 2024

- REGION Côte de Beaune
- APPELLATION Monthelie Premier cru
- VILLAGE Monthélie
- 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 Our Monthélie 1er Cru "Clos des Toisières" 2024 has a lovely bright pale gold colour and aromas of yellow peach. The palate is full-bodied and fresh, with notes of almond, a hint of vanilla, and an elegant finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Fish - shellfish - poultry - mature cheeses.
- SERVING TEMPERATURE 12-14°

