Louis Latour

MAISON FONDÉE EN 1797

Monthélie 1er Cru "Clos des Toisières" Rouge 2020

- **Region** Côte de Beaune
- **Village** Monthélie
- **Appellation** Monthelie Premier Cru
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 30 years
- **Soil** Bathonian limestone and clay.
- **Average yield** 40 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open vats, 100% malolactic fermentation.
- **Ageing** 10 to 12 months ageing in oak barrels.
- **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. Despite its imposing neighbours, Monthélie produces highly aromatic, robust red wines such as this "Clos des Toisières".

Wine tasting

- **Tasting Note** The Monthélie 1er Cru "Clos des Toisières" has a ruby red colour and has a nose of cherries and fresh almonds. In the mouth it is balanced and fresh with lovely firm tannins on the finish.
- **Cellaring Potential** 5-6 years
- **Food Pairing** Grilled meat - "coq au vin" - flash-fried steak - mature cheeses.
- **Serving temperature** 15-17°