



# Louis Latour

MAISON FONDÉE EN 1797

## MONTHÉLIE ROUGE 2018

- REGION Côte de Beaune
- APPELLATION Monthélie
- VILLAGE Monthélie
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Bathonian limestone and clay
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional fermentation in open vats
- AGEING 10 to 12 months ageing in oak barrels, 10% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

### *Description*

The vineyards extend over 98 ha covering the continuation of the Volnay slope and a broad basin behind the village itself which runs back northwards to link up with the Pommard hinterland. « Monthélie » comes from the Latin Monticulus meaning a hill or small mountain.

### *Wine tasting*

- TASTING NOTE This Monthélie presents a profound ruby hue with an intense nose of red fruits, cherry and blackcurrant. Ample and fresh on the palate with its cherry and walnut notes for an elegant finish. Very silky tannins.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - "coq au vin" - flash-fried steak - mature cheeses
- SERVING TEMPERATURE 14-15°

### *Press review*

Monthélie 2018 - 90 pts - Wine Spectator May 2021

