Louis Latour

MAISON FONDÉE EN 1797

Monthélie Rouge
2021

- **Region** Côte de Beaune
- **Village** Monthélie
- **Appellation** 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, complete malolactic fermentation.
- **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** With a brilliant ruby color, our Monthélie 2021 reveals a nose with notes of undergrowth and licorice. Its mouth, fresh and round, is matched with aromas of undergrowth. Good persistence.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Grilled meat - "coq au vin" - flash-fried steak - mature cheeses.
- **Serving temperature** 14-15°