



Montagny Blanc Louis Latour

Description

- The Montagny appellation is located around thirty kilometers south of Beaune on the hills of the southern part of the Côte Chalonnaise. 100% white, the Montagny have a freshness typical of the Chardonnay grape variety. Maison Latour only buys wines from grapes with a high level of natural sugar, which indicates their maturity. Once purchased, this young wine is carefully aged by the cellar master and racked to remove the lees just before bottling. The wine is slightly golden with a lively nose with aromas of citrus fruits and white flowers, and a very pleasant length in the mouth.

Winemaking & Aging

- Fermentation
Traditional in stainless steel vats, controlled temperature, 100% malolactic
- Breeding
8 to 10 months in stainless steel tank

Tasting

- Tasting note

Our Montagny is adorned with a brilliant pale yellow color with green highlights. From its nose emanate scents of fresh almond and vanilla. Its mouth, full and round, presents notes of fresh apricot and, again, vanilla. Nice length.

- Food/Wine Pairing

Asparagus - rabbit galantine - trout with almonds - sheep's cheese.

Consumption

- Keeping potential 4-6 years
- Serving temperature 12-14°