



Louis Latour Agencies



Montagny

Louis Latour

Vintage	2016
Country of Origin	France
Region	Côte Chalonnaise
Grape varieties	Chardonnay

Wine description

The appellation of Montagny lies approximately 30 kilometres to the south of Beaune in the rolling folds and hills of the southern part of the Côte Chalonnaise. Montagny is a 100% white wine appellation originating solely from Chardonnay grapes and giving a fresh white wine that is an uncomplicated representation of its parent grape variety.

Tasting note

On the nose, this wine offers lovely notes of white stone fruits with subtle hints of muscatel. The mouth is characterised by aromas of marzipan with salty touch. Nice minerality on the finish.

Vineyard information

Average vine age	30 years old
Elevation	250-400 metres
Soil composition	Limestone, Chalk and Clay
Average yield (hl/ha)	45 hl/ha
Harvest type	Machine harvested
Environmental management	Sustainable - ISO 14001 certified

Winemaking information

De-stemmed	Yes
Fermentation vessel	Stainless steel vats
Maturation vessel	Stainless steel vats
Maturation time	8 to 10 months
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	13%
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