

Souis Satour Agencies

Montagny Louis Latour

Vintage 2013
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

This wine has a pale golden colour. The nose is floral with delicious scents of acacia and angelica flower. These floral notes are also found on the palate. An ample wine with fine 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 tanks
Maturation vessel Stainless steel tanks

Maturation time 8 to 10 months

Finning/clarification Yes - Bentonite (mineral)

Filtration Yes

Wine Analysis

Alcohol by volume 13%

