



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1^{ER} CRU BLANC

- REGION Côte de Beaune
- APPELLATION Beaune Premier Cru
- VILLAGE Beaune
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Situated halfway up the slope between Beaune and the residential area called La Montagne, the parcels of this Beaune Premier Cru benefit from an exceptional exposure to the sun. The grapes are thus able to mature perfectly whilst maintaining sufficient acidity for preserving the freshness of the complex aromas.

Wine tasting

- TASTING NOTE The softness and complexity of this wine, enhanced by aromas of honeysuckle and peach, allow this appellation to be included amongst the finest whites of the Côte de Beaune. Already thoroughly enjoyable in its youth, the wine will reveal its true complexity after some ageing.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish.
- SERVING TEMPERATURE 12-14°

