



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE ALIGOTÉ

2016

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION Bourgogne Aligoté
- GRAPE VARIETY Aligoté

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

Description

The Aligoté grape variety is a traditional white grape of Burgundy. It gained historical note in the 1940s when the, then Mayor of Dijon, Canon Felix Kir, expressed such a liking for Aligoté mixed with a measure of crème de cassis that it was named after him.

Wine tasting

- TASTING NOTE A pale yellow colour, the Burgundy Aligoté 2016 reveals an aromatic nose of fresh hazelnuts and white flowers. The mouth is round with flavours of white fruits and a lovely mineral taste on the finish.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie.
- SERVING TEMPERATURE 10-12°

