



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE BLANC "CUVÉE LATOUR" 2004

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

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

Bourgogne Blanc "Cuvée Latour" is made from a selection of the best Chardonnays from the Côte Chalonnaise. This results in a full-fledged totally authentic white Bourgogne with the consistency and finesse of the great white Villages.

Wine tasting

- TASTING NOTE A pale yellow robe, fine fresh aromas of yellow fleshed fruits; ripe apricots and peaches. It is harmonious on the palate and has a nice roundness, the yellow ripe fruits come to the forth again with white blossoms making and entrance. It is ready to enjoy now.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - shellfish - charcuterie.
- SERVING TEMPERATURE 10-12°

