



Louis Latour

MAISON FONDÉE EN 1797

GIVRY BLANC

2000

- REGION Côte Chalonnaise
- VILLAGE Givry
- APPELLATION Givry
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone and clay
- 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 village of Givry gives its name to one of the 5 appellations of the Côte Chalonnaise. Already recognized in the middle-ages and also appreciated by Henry IV, it wasn't until 1946 that Givry was elevated to "AOC" status in recognition of the consistent quality of its wines. It is on these east-facing limestone slopes that one can still find high quality Burgundies such as this white Givry.

Wine tasting

- TASTING NOTE A sweet fruity nose of lemon, peach and dried fruits. The palate is smooth and rich with a ripe melon character, excellent fruit and lasting finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie
- SERVING TEMPERATURE 11-13°

