



Louis Latour

MAISON FONDÉE EN 1797

LE BOURGOGNE DE LOUIS LATOUR BLANC 2003

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

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional vinification. Matured in oak barrels for a year.
- BARRELS Louis Latour cooperage

Description

Le Bourgogne de Louis Latour Blanc is a regional appellation made of 100% Chardonnay. The grapes come from different villages of Côte d'Or: Marsannay in Côte de Nuits, Puligny-Montrachet, Chassagne-Montrachet, Meursault and Santenay in Côte de Beaune. The result is a fresh Chardonnay, with a good balance of fruit and acidity.

Wine tasting

- TASTING NOTE This wine has a clean lemony shimmer and a delicate yet elegantly fruity bouquet rises from the glass with hints of oak. Complimenting the balanced acidity there are nicely detailed flavours of tropical fruits and peaches coming through to give us a wine which could be drunk now but a year or two in bottle would work also. Tasted 23/02/05.
- FOOD PAIRING Aperitif - seafood - fish
- SERVING TEMPERATURE 10-12°

