



# Louis Latour

MAISON FONDÉE EN 1797

## LE BOURGOGNE DE LOUIS LATOUR BLANC 2005

- 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 A brightly colored hue. A typical Burgundy Chardonnay with ripe fruity aromas including those of peach. A wine that can be enjoyed now. Tasted January 2007
- FOOD PAIRING Aperitif - seafood - fish
- SERVING TEMPERATURE 10-12°

