



# Louis Latour

MAISON FONDÉE EN 1797

## MÂCON-VILLAGES "CHAMEROY"

2011

- REGION Maconnais
- VILLAGE Mâcon
- APPELLATION Mâcon Villages
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Mechanical

### *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*

Maison Louis Latour, in keeping with its traditional preoccupation with quality, purchases grapes from competent growers with holdings in the most esteemed vineyards in the Mâcon-Villages zone. The wine is bottled during the following spring at 'Clos Chameroy' in the outskirts of Beaune. The Mâcon-Villages "Chameroy" represents the epitome of classical white Burgundy reflecting the fusion between the noble Chardonnay grape and the calciferous terrain of the Mâcon area. It possesses a fresh, creamy bouquet which prepares the palate for the suave, billowing aftertaste.

### *Wine tasting*

- TASTING NOTE The Mâcon-Villages Chameroy 2011 is of a light golden colour. It offers a floral and titillating nose. Round and candied fruit on the mouth, muscat-like notes can be smelt with mineral freshness.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie - Comté cheese.
- SERVING TEMPERATURE 10-12°

