



Louis Latour

MAISON FONDÉE EN 1797

MARSANNAY BLANC

2016

- REGION Côte de Nuits
- APPELLATION Marsannay
- VILLAGE Marsannay
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 ha/hl
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Marsannay is the village which marks the northern gateway to the Côte d'Or on leaving Dijon, the capital of Burgundy and home to the Ducs de Bourgogne. This village marks the beginning of the Route des Grands Crus which follows the N6 highway through the Côte d'Or. Marsannay received its Appellation Contrôlée in 1987 in recognition of its consistently high quality wines.

Wine tasting

- TASTING NOTE Our Marsannay 2016 reveals a pale yellow colour. On the nose, aromas of fresh almonds and vanilla go together elegantly. The ample mouth offers lovely aromas of yellow fruits, especially apricot.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Aperitif - shellfish - fish - white meat.
- SERVING TEMPERATURE 12-14°

