



Louis Latour

MAISON FONDÉE EN 1797

MARSANNAY BLANC

2021

- 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 Blanc 2021 shows a pale yellow color. Its nose is intense and reveals notes of smoked roasted hazelnut and yellow peach. Its mouth is ample with vanilla aromas and a mineral finish. A nice balance and a pleasant freshness.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Aperitif - shellfish - fish - white meat.
- SERVING TEMPERATURE 12-14°

Press review

Marsannay Blanc 2021 - Vert de Vin - June 2023 - 15.75 / 91-92
Marsannay Blanc 2021 - Burghound.com - June 2023 - 87-90/100
Marsannay Blanc 2021 - Bill Nanson Burgundy Report - January 2023

