



# Louis Latour

MAISON FONDÉE EN 1797

## MERCUREY BLANC

- REGION Côte Chalonnaise
- VILLAGE Mercurey
- APPELLATION Mercurey
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *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*

White wine represents only 5% of the plantings in Mercurey but it is a very significant proportion. Mercurey blanc has a taut mineral edginess to it that marries well with the ample apple and butter notes. The acidity is crisp and it is a wine that should be drunk within a few years of bottling.

### *Wine tasting*

- TASTING NOTE The nose is fresh with notes of citrus and flowers. The white Mercurey is well-balanced, round and lively. A very nice finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie
- SERVING TEMPERATURE 11-13°

