



Louis Latour

MAISON FONDÉE EN 1797

SAINT-AUBIN 1ER CRU "DERRIÈRE CHEZ EDOUARD" 2016

- REGION Côte de Beaune
- VILLAGE Saint-Aubin
- APPELLATION Saint-Aubin Premier Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone
- AVERAGE YIELD 45hl/ha
- HARVEST Hand picked

Vinification & Ageing

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

Description

Located not far to the west of Chassagne-Montrachet, the village of Saint-Aubin produces distinguished red and white wines and a very good quality / price ratio. The premier cru « Derrière chez Edouard » is at a relatively high altitude (about 350 meters) just above the last houses of the village. This parcel is exposed east and is mainly made of limestone. It was named "Derrière chez Edouard" because it was located behind the house of the Edouard family.

Wine tasting

- TASTING NOTE Of a pale yellow colour, our Saint-Aubin 1er Cru « Derrière chez Edouard » 2016 reveals a nose with a beautiful intensity combining notes of almond, honey, vanilla and yellow peach. When tasted, this wine reveals great aromas of vanilla and nuts. This rich mouth precedes a persistent finish.
- CELLARING POTENTIAL Shellfish - fish - charcuterie - goats cheese
- FOOD PAIRING Shellfish - fish - charcuterie - goats cheese
- SERVING TEMPERATURE 11-13°

