



Louis Latour

MAISON FONDÉE EN 1797

SAINT-AUBIN

2006

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone
- AVERAGE YIELD 45 hl/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 west of Chassagne-Montrachet, the village of Saint-Aubin produces distinguished red and white wines with very good quality for money. For a long time Saint-Aubin appellation stayed in the shadow of its illustrious neighbors. Saint-Aubin is a terroir to discover for its outstanding qualities and its attractive price.

Wine tasting

- TASTING NOTE Our Saint-Aubin shows a limpid golden yellow color, this is quite a mineral wine, typical of dried fruit and supported by more subtle notes such as spices, vanilla, exotic fruits and honey. A very good structure and a soft finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - fish - charcuterie - goats cheese.
- SERVING TEMPERATURE 11-13°

