



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE ALIGOTÉ

2010

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION Bourgogne Aligoté
- GRAPE VARIETY Aligoté

The Vine

- AVERAGE VINE AGE 30 years
- SOIL 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

The Aligoté is the traditional white grape of Burgundy. It gained historical note in the 1940s when the then Mayor of Dijon, Canon Felix Kir, expressed such a liking for Aligoté mixed with a measure of crème de cassis that it was named after him.

Wine tasting

- TASTING NOTE A pale yellow colour, the Burgundy Aligoté 2011 reveals a very aromatic nose of fresh almonds and quince. This balanced and straight wine has a lovely mineral taste on the finish. Tasted in September 2012.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie
- SERVING TEMPERATURE 10-12°

