



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE BLANC "CUVÉE LATOUR" 2005

- REGION Burgundy
- APPELLATION Bourgogne
- VILLAGE Bourgogne
- 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 stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

### *Description*

Côte-d'Or Chardonnay vineyards from Meursault, Puligny and Chassagne provide the foundation for this wine, supplemented by the cream of Côte Chalonnaise white wines. This results in a full-fledged totally authentic white Burgundy with the consistency and finesse of the great white Villages.

### *Wine tasting*

- TASTING NOTE A wonderful Chardonnay with a delicate fruity bouquet. There are nice flavours of yellow peach coming through. This wine is ready to drink now. Tasted January 2007
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - shellfish - charcuterie
- SERVING TEMPERATURE 10-12°

