



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE BLANC "CUVÉE LATOUR" 2010

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION 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 With hints of green, this chardonnay is very charming with its floral bouquet. In the mouth the Bourgogne "Cuvée Latour" 2010 is fresh, lively and rich. To drink now.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - shellfish - charcuterie
- SERVING TEMPERATURE 10-12°

