



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE CÔTE D'OR BLANC 2018

- REGION Burgundy
- VILLAGE Côte d'Or
- APPELLATION Bourgogne Côte d'Or
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 48 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

Produced from the iconic grape variety of Burgundy, this 100% Chardonnay comes from vineyards located on the Côte-d'Or, mainly on the piedmont, on the edge of the AOC Village. The regional appellation "Bourgogne Côte d'Or", created in 2017, aims to differentiate grapes from the specific terroirs of the Côte de Beaune and the Côte de Nuits. A more rigorous specification than the "Burgundy" appellation which guarantees a very high level of quality.

Wine tasting

- TASTING NOTE Our Bourgogne Côte d'or 2018 has a pale yellow colour with beautiful green highlights. It has a fresh, minty aroma with floral notes of fresh almond. This wine has a lot of substance in the mouth with a slightly vanilla aroma. Nice minerality on the finish.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie - grilled fish.
- SERVING TEMPERATURE 10-12°

