



Louis Latour

MAISON FONDÉE EN 1797

COTEAUX BOURGUIGNONS BLANC 2016

- REGION Burgundy
- APPELLATION Coteaux Bourguignons
- VILLAGE Bourgogne
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 40-50 years
- SOIL Granite and clay.
- AVERAGE YIELD 45-50 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

Following several years of reflection the new Coteaux Bourguignons appellation was launched in November 2011.

This new appellation offers the freedom to explore and associate different Burgundian terroirs and grape varieties in Burgundy. The grapes used in the elaboration of Coteaux Bourguignons can be sourced from the entire Burgundy vineyard. Single varietal or blended, it allows our winemaker to reveal a rich aromatic range in the typical style of the Maison.

Thanks to our bicentennial experience in the heart of Burgundy, Maison Louis Latour has the opportunity to express through this wine, the traditional but innovative vision of Burgundy wines.

Wine tasting

- TASTING NOTE The Coteaux Bourguignons Blanc offers a lot of freshness with floral, fruity aromas and some lemony nuances. It is a frank, well-balanced wine with a nice finish.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING Grilled fish - seafood - Comté cheese.
- SERVING TEMPERATURE 10-12°

