



Louis Latour

MAISON FONDÉE EN 1797

MÂCON-CHARDONNAY

2025

- REGION Maconnais
- VILLAGE Mâcon
- APPELLATION Mâcon-Chardonnay
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Mechanical

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

Mâcon has a great reputation for its white wines and Mâcon-Chardonnay is an original expression of Chardonnay. The Chardonnay vines and soil conspire to create the most harmonious of white wines.

Wine tasting

- TASTING NOTE The 2025 Mâcon-Chardonnay has a brilliant, pale yellow color. The nose is expressive and citrus-forward, showing lovely notes of grapefruit. On the palate, it is generous and round, enhanced by a pleasant touch of lemon. The wine culminates in a beautifully fresh and balanced finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled fish - seafood - Comté cheese.
- SERVING TEMPERATURE 10-12°

