



# Louis Latour

MAISON FONDÉE EN 1797

## MÂCON-VERZÉ 2024

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

### *The Vine*

- AVERAGE VINE AGE 40 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 9 months ageing on fine lees, in stainless steel vats.

### *Wine tasting*

- TASTING NOTE With a brilliant pale yellow hue, the 2024 Mâcon-Verzé opens with an intense nose of fresh fruit, dominated by notes of clementine and citrus. On the palate, the wine charms with an ample, rounded texture that brilliantly reaffirms its fruity core. The whole is well-balanced, supported by a lovely aromatic persistence that leads into a fresh and mineral finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie - Comté cheese.
- SERVING TEMPERATURE 10-12°

