

LOUISIA

150

MAISON FONDÉE EN 1797

MÂCON-VILLAGES 2020

- REGION Maconnais
- VILLAGE Mâcon

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Mechanical

- APPELLATION Mâcon Villages
- GRAPE VARIETY Chardonnay

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

Maison Latour rigorously selects its grapes from only the finest Mâcon-Villages sites, ensuring a consistent quality and delicious wine. The result is a classic Chardonnay, fresh and well-balanced.

Wine tasting

- TASTING NOTE This Mâcon-Villages 2020 has a brilliant pale yellow colour with an intense perfume of white flowers and a touch of muscat. In the mouth it is round with aromas of honey, honeysuckle, and almond paste.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish fish charcuterie Comté cheese.
- SERVING TEMPERATURE 10-12°

VIN DE BOURGOGNE

APPELLATION MÂCON-VILLAGES CONTROLÉE



A BEAUNE PRODUIT ANORANA PRANCE