

MÂCON-VILLAGES

2021

- REGION Maconnais
- VILLAGE Mâcon

- APPELLATION Mâcon Villages
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 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.



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 Our Mâcon-Villages 2021 reveals a pale yellow color. Its nose offers aromas of white flowers and honey. Its mouth is round and displays notes of fresh almond.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish fish charcuterie Comté cheese,
- SERVING TEMPERATURE 10-12°



A BEAUNE - CÔTE-D'OR - FRANCE
PRODUIT DE FRANCE