



# Louis Latour

MAISON FONDÉE EN 1797

## MÂCON-VILLAGES "CHAMEROY"

2023

- REGION Maconnais
- VILLAGE Mâcon
- APPELLATION Mâcon Villages
- 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*

Maison Louis Latour, in keeping with its traditional preoccupation with quality, purchases grapes from competent growers with holdings in the most esteemed vineyards in the Mâcon-Villages zone. The wine is bottled during the following spring at 'Clos Chameroy' in the outskirts of Beaune. The Mâcon-Villages "Chameroy" represents the epitome of classical white Burgundy reflecting the fusion between the noble Chardonnay grape and the calciferous terrain of the Mâcon area. It possesses a fresh, creamy bouquet which prepares the palate for the suave, billowing aftertaste.

### *Wine tasting*

- TASTING NOTE Our Mâcon-Villages "Chameroy" 2023 is brilliant pale yellow in colour. The nose opens with lively aromas of citrus and chlorophyll. The palate is round and generous, revealing notes of fresh almond and a delicate touch of nutmeg. The finish is elegant, marked by a lovely tension.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie - Comté cheese.
- SERVING TEMPERATURE 10-12°

