

MÂCON-VILLAGES "CHAMEROY" 2024

- 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" 2024 displays a bright, pale yellow colour. Its expressive nose reveals delicate aromas of citrus and chlorophyll. On the palate, a generous and rounded texture unfolds with notes of fresh almond and a subtle muscat touch, carried by a beautiful tension on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish fish charcuterie Comté cheese.
- SERVING TEMPERATURE 10-12°



APPELLATION MÂCON-VILLAGES CONTROLE

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