



# Louis Latour

MAISON FONDÉE EN 1797

## SAINT-AUBIN 1ER CRU

2023

- REGION Côte de Beaune
- VILLAGE Saint-Aubin
- APPELLATION Saint-Aubin Premier Cru
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation.
- AGEING 8 to 10 months ageing in oak barrels, 10% new.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

### *Description*

Located not far west of Chassagne-Montrachet, the village of Saint-Aubin produces distinguished red and white wines with very good quality for money. For a long time Saint-Aubin appellation stayed in the shadow of its illustrious neighbors. Saint-Aubin is a terroir to discover for its outstanding qualities and its attractive price.

### *Wine tasting*

- TASTING NOTE Our Saint-Aubin 1er Cru 2023 reveals a brilliant pale gold colour. The nose reveals notes of toasted hazelnut and vanilla. The palate is full-bodied, with hints of acacia flower, citrus fruit with a smooth finish.
- CELLARING POTENTIAL 5 years
- FOOD PAIRING Shellfish - fish - charcuterie - goats cheese.
- SERVING TEMPERATURE 11-13°

