

## BEAUNE BLANC

2003



VILLAGE Beaune

- APPELLATION Beaune
- GRAPE VARIETY Chardonnay

#### The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone and chalk.
- 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

From the gently sloping hillside overlooking the ancient walled town of Beaune comes this classic white Burgundy from Maison Louis Latour. The Beaune Blanc accounts for only 5% of the total production from this appellation. The soil in this region is made up of chalk and limestone which suits the Chardonnay well.

### Wine tasting

- TASTING NOTE The unique terroir and traditional oak barrels ageing produce a wine with an elegant bouquet, which is rich and thick in body displaying a generous buttery fruit character. It is well balanced and has a crisp acidity and a long finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish fish cheese.
- SERVING TEMPERATURE 11-13°



APPELLATION BEAUNE CONTRÔLÉE

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