



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE "CLOS SAINT DÉsirÉ"

2006

- REGION Côte de Beaune
- APPELLATION Beaune
- VILLAGE Beaune
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 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*

White Beaune accounts for only 5% of the total production from the Beaune appellation. Situated on the slope of the Saint-Desiré hill, "Clos Saint-Desiré" has soils composed of limestone and chalk which is perfect for Chardonnay. The combination of this unique terroir and traditional ageing in oak creates an elegant, ample and lively white wine.

### *Wine tasting*

- TASTING NOTE The nose of Beaune Clos Saint Désiré 2006 is reminiscent of fresh mousse. This wine has a great deal of elegance, balance and freshness and will taste wonderful over the next few years. Tasted November, 2008.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese
- SERVING TEMPERATURE 11-13°

