



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE BLANC "CUVÉE LATOUR" 2012

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION Bourgogne
- 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 stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

Description

Bourgogne Blanc "Cuvée Latour" is made from a selection of the best Chardonnays from the Côte Chalonnaise. This results in a full-fledged totally authentic white Bourgogne with the consistency and finesse of the great white Villages.

Wine tasting

- TASTING NOTE Sparkling a brilliant pale yellow color, the Bourgogne Chardonnay 2012 reveals white fruit and muscat aromas on the nose, lifted by some peppery notes. On the palate, it is round, full and generous with aromas of white fruit, laced with floral notes.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - shellfish - charcuterie.
- SERVING TEMPERATURE 10-12°

