



# Louis Latour

MAISON FONDÉE EN 1797

## MARSANNAY BLANC

2007

- REGION Côte de Nuits
- APPELLATION Marsannay
- VILLAGE Marsannay
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 ha/hl
- 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*

Marsannay is the village which marks the northern gateway to the Côte d'Or on leaving Dijon, the capital of Burgundy and home to the Ducs de Bourgogne. This village marks the beginning of the Route des Grands Crus which follows the N6 highway through the Côte d'Or. Marsannay received its Appellation Contrôlée in 1987 in recognition of its consistently high quality wines.

### *Wine tasting*

- TASTING NOTE The Marsannay 2007 has a pretty pale yellow colour. The nose is fresh with notes of white flowers such as wild rose. These aromas are paired with more herbal notes of lime blossom. In the mouth this is a subtle wine with finesse, it is muscular and well-balanced with good length. Tasted March 2009.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Aperitif - shellfish - fish - white meat.
- SERVING TEMPERATURE 12-14°

### *Press review*

- Marsannay Blanc 2007 - Wine Spectator Online - 2010 - 88/100
- Marsannay blanc 2007 - Western Daily Press - Laying Easter vino plans by Ned Helley - April 3rd, 2010 - "lush, mineral and substantial"
- Marsannay blanc 2007 - Wine Gang - April 2010 - 89/100
- Marsannay 2007 - Burghound.com - July 2009 - 86/100

