



# Louis Latour

MAISON FONDÉE EN 1797

## SAINT-AUBIN 1ER CRU "DERRIÈRE CHEZ EDOUARD" 2015

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Limestone
- AVERAGE YIELD 45hl/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 to the west of Chassagne-Montrachet, the village of Saint-Aubin produces distinguished red and white wines and a very good quality / price ratio. The premier cru « Derrière chez Edouard » is at a relatively high altitude (about 350 meters) just above the last houses of the village. This parcel is exposed east and is mainly made of limestone. It was named "Derrière chez Edouard" because it was located behind the house of the Edouard family.

### *Wine tasting*

- TASTING NOTE With a pale gold color, our Saint-Aubin 1er Cru "Derrière chez Edouard" 2015 reveals a nose of yellow fruits and brioche. The palate is full-bodied, round and rich with aromas of exotic fruits and almond along with notes of muscat. Nice salinity on the finish.
- CELLARING POTENTIAL Shellfish - fish - charcuterie - goats cheese
- FOOD PAIRING Shellfish - fish - charcuterie - goats cheese
- SERVING TEMPERATURE 11-13°

