



Louis Latour

MAISON FONDÉE EN 1797

AUXEY-DURESSES BLANC

2011

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone base, silica topsoil
- 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

It was in 1924 that the village of Auxey joined its name to that of their best parcel of vines "Les Duresse" therefore becoming Auxey-Duresse. This village is graced with the prestigious neighbours of Pommard and Volnay, and whilst these two communes produce uniquely reds the commune of Auxey-Duresse produces reds on the hill of Bourdon which is an extension of Volnay and then whites on the fine soils on the Mélian hill. The Auxey-Duresse whites are generally speaking flattering and smooth without being too heavy. However the whites only represent a quarter of the total production and therefore are sufficiently rare to not miss a chance to try them!

Wine tasting

- TASTING NOTE Of a lovely pale golden colour, our Auxey-Duresse reveals a woody nose with aromas of hazelnuts and toasted bread. It is ample in the mouth and has notes of almonds and fresh butter.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - charcuterie
- SERVING TEMPERATURE 11-13°

