



# Louis Latour

MAISON FONDÉE EN 1797

## AUXEY-DURESSSES BLANC

2019

- REGION Côte de Beaune
- APPELLATION Auxey-Duresses
- VILLAGE Auxey-Duresses
- 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 Duresses" therefore becoming Auxey-Duresses. This village is graced with the prestigious neighbours of Pommard and Volnay, and whilst these two communes produce uniquely reds the commune of Auxey-Duresses 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-Duresses 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 The pale golden of our white Auxey-Duresses 2019 give away an intense nose with vanilla, yellow fruit and brioche notes. The palate is round with white peach aromas. Nice finish with a lot of minerality.
- FOOD PAIRING Shellfish - charcuterie
- SERVING TEMPERATURE 11-13°

