



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1ER CRU BLANC 2021

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

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40 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, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Situated halfway up the slope between Beaune and the residential area called La Montagne, the parcels of this Beaune Premier Cru benefit from an exceptional exposure to the sun. The grapes are thus able to mature perfectly whilst maintaining sufficient acidity for preserving the freshness of the complex aromas.

### *Wine tasting*

- TASTING NOTE Our Beaune 1er Cru 2021 has a bright pale golden colour. Its nose is floral with notes of honeysuckle, honey and vanilla. The palate is round and fresh, again expressing honey. The whole on a very nice length.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish.
- SERVING TEMPERATURE 12-14°

