



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "GRÈVES" BLANC 2008

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

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Chalk and clay.
- 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, 100% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Found amongst the northern vineyards of Beaune, this excellent site overlooks the medieval fortified town of Beaune, that remains to this day the wine capital of Burgundy. Burgundy vineyards named "Les Grèves" generally designate soils formed of loose rock, fine scree, sand, and gravel which are particularly favourable to the cultivation of vines. Our vineyards are located on the gentle slopes of the hill of Beaune next the vineyard of "Les Teurons". The clay and limestone soils of "Les Grèves" suit the Chardonnay grape and contribute to making this wine one of the fullest and richest of the Beaune appellations.

Wine tasting

- TASTING NOTE Hazelnut, grilled almond and vanilla come together to reveal a tantalizing bouquet for this Beaune 1er Cru "Grèves". On tasting, we rediscover these same toasted notes. The wine is smooth and coats the mouth with all its flavours.
- CELLARING POTENTIAL 5-7 ans
- FOOD PAIRING Fish - shellfish - sweet and savoury dishes - Soumaintrain cheese.
- SERVING TEMPERATURE 12-14°

