



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "GRÈVES" BLANC 2023

- **REGION** Côte de Beaune
- **VILLAGE** Beaune
- **APPELLATION** Beaune Premier Cru
- **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 100% 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** Our Beaune Premier Cru "Grèves" 2023 reveals a brilliant pale gold colour. The nose opens with notes of vanilla, toasted almond and smoke. The palate is generous with vanilla notes, toasted almond again and acacia honey, on a fresh finish.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Fish - shellfish - sweet and savoury dishes - Soumaintrain cheese.
- **SERVING TEMPERATURE** 12-14°

