



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE BLANC

1998

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone and chalk.
- 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

From the gently sloping hillside overlooking the ancient walled town of Beaune comes this classic white Burgundy from Maison Louis Latour. The Beaune Blanc accounts for only 5% of the total production from this appellation. The soil in this region is made up of chalk and limestone which suits the Chardonnay well.

Wine tasting

- TASTING NOTE This wine offers ripe aromas of poached pears, with a fat tropical fruit character. It is viscous and rich, with a mouth coating buttery texture, complimented by a freshness that balances the fruit and will guard this wine for up to five years. Well-crafted with a long and clean finish it displays the potential of this exciting but relatively unknown appellation.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese.
- SERVING TEMPERATURE 11-13°

