



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE BLANC

2007

- 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 A clear and bright color with greenish gold hints. The Beaune blanc 2007 offers a discreet nose of almonds and hazelnuts. On the palate, there is a freshness that melds with the almonds and hazelnuts, finishing in a lemony finale. A frank and charming wine. Tasted June 10th, 2009.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese.
- SERVING TEMPERATURE 11-13°

