



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE BLANC

2009

- 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 Light yellow in colour. The nose is defined by pronounced nougat aromas: a mix of honey, almond and hazelnut. In the mouth however, almond and menthol prevail. The finish is clean with good minerality and balance. Tasted November 2010.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese.
- SERVING TEMPERATURE 11-13°

Press review

Beaune Blanc 2009 - scotsman.com - August 2012 - "Great on its own"
Beaune blanc 2009 - Tom Cannavan's wine-pages - September 2012 - 89/100

