



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE BLANC

2010

- 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. White Beaune 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 pale gold wine has an aromatic nose of white fruits, almond and pepper. It is balanced, ample and rich in the mouth and is already a charmer.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese
- SERVING TEMPERATURE 11-13°

### *Press review*

Beaune 2010 - Wine Spectator Online - February 2013 - 90/100

