



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE "CLOS SAINT DÉSIRÉ"

2005

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

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 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

White Beaune accounts for only 5% of the total production from the Beaune appellation. Situated on the slope of the Saint-Desiré hill, "Clos Saint-Desiré" has soils composed of limestone and chalk which is perfect for Chardonnay. The combination of this unique terroir and traditional ageing in oak creates an elegant, ample and lively white wine.

Wine tasting

- TASTING NOTE This pale golden coloured wine reveals lovely aromas of white flowers with brioche-like notes. Full-body and very delicate on the palate, the Beaune "Clos Saint-Desiré" is very elegant and should be enjoyed in the next 5 to 6 years.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese
- SERVING TEMPERATURE 11-13°

