



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE "CLOS SAINT DÉSIÉ"

- REGION Côte de Beaune
- VILLAGE Beaune
- APPELLATION 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 Our Beaune Clos-Saint Désiré offers an elegant, full-body. A well-balanced wine with a very nice length on the palate.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese
- SERVING TEMPERATURE 11-13°

