



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE ALIGOTÉ

2022

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION Bourgogne Aligoté
- GRAPE VARIETY Aligoté

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

Description

The Aligoté grape variety is a traditional white grape of Burgundy. It gained historical note in the 1940s when the, then Mayor of Dijon, Canon Felix Kir, expressed such a liking for Aligoté mixed with a measure of crème de cassis that it was named after him.

Wine tasting

- TASTING NOTE Our Bourgogne Aligoté 2022 has a bright and pale yellow color with green hues. Its nose reveals notes of lemon and fresh almond. Round on the palate, it unveils citrus aromas followed by almond notes. The finish is mineral.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie.
- SERVING TEMPERATURE 10-12°

