



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE ALIGOTÉ

2023

- 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 2023 presents a brilliant pale yellow robe with subtle green highlights. The nose is expressive, revealing delicate aromas of zesty lemon and fresh almond. On the palate, the wine is beautifully rounded, showcasing vibrant citrus flavors followed by nutty almond notes. A clean, mineral-driven finish.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie.
- SERVING TEMPERATURE 10-12°

