



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE BLANC "CUVÉE LATOUR"

1997

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

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

Côte d'Or Chardonnay vineyards from Meursault, Puligny, and Chassagne provide the foundation for this wine, supplemented by the cream of Côte Chalonnaise white wines. This results in a full-fledged totally authentic white Burgundy with the consistency and finesse of the great white Villages.

Wine tasting

- TASTING NOTE A clean light fresh colour with a fresh apple and citrus nose, the palate is round and smooth with crisp balancing acidity and a pleasant fruity melon finish. The grapes for this wine are all sourced in the Meursault, Puligny and Chassagne Montrachet area.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - shellfish - charcuterie.
- SERVING TEMPERATURE 10-12°

