



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE BLANC "CUVÉE LATOUR" 2021

- 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 Our Bourgogne Blanc "Cuvée Latour" 2021 reveals a charming pale yellow color with green highlights. On the nose, the floral aromas are delicately released with hawthorn and apple scents. The mouth is ample, revealing fresh notes of almond with a nice tension on the finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - shellfish - charcuterie.
- SERVING TEMPERATURE 10-12°

