



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE BLANC "CUVÉE LATOUR" 2025

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION 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*

Bourgogne Blanc "Cuvée Latour" is made from a selection of the best Chardonnays from the Côte Chalonnaise. This results in a full-fledged totally authentic white Bourgogne with the consistency and finesse of the great white Villages.

### *Wine tasting*

- TASTING NOTE Our Bourgogne « Cuvée Latour » 2025 has a bright golden colour, with green highlights. Its nose is floral, with aromas of honeysuckle and fresh almonds. With notes of white peach, its palate is round and generous and finishes with a touch of minerality.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - shellfish - charcuterie.
- SERVING TEMPERATURE 10-12°

