



# Louis Latour

MAISON FONDÉE EN 1797

## COTEAUX BOURGUIGNONS BLANC 2016

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

### *The Vine*

- AVERAGE VINE AGE 40-50 years
- SOIL Granite and clay
- AVERAGE YIELD 45-50 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*

Following several years of reflection the new Coteaux Bourguignons appellation was launched in November 2011.

This new appellation offers the freedom to explore and associate different Burgundian terroirs and grape varieties in Burgundy. The grapes used in the elaboration of Coteaux Bourguignons can be sourced from the entire Burgundy vineyard. Single varietal or blended, it allows our winemaker to reveal a rich aromatic range in the typical style of the Maison. Thanks to our bicentennial experience in the heart of Burgundy, Maison Louis Latour has the opportunity to express through this wine, his traditional but innovative vision of Burgundy wines.

### *Wine tasting*

- TASTING NOTE Louis Latour Coteaux Bourguignons is fresh with a flowery bouquet of fruit and nuances of lemon. It has generous aromas of intense black fruits. It is fresh and lively on the palate.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING Grilled fish - seafood - Comté cheese
- SERVING TEMPERATURE 10-12°

