



Louis Latour

MAISON FONDÉE EN 1797

MÂCON-CHARDONNAY

2016

- REGION Maconnais
- VILLAGE Mâcon
- APPELLATION Mâcon-Chardonnay
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Mechanical

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

Mâcon has a great reputation for its white wines and Mâcon-Chardonnay is an original expression of Chardonnay. The Chardonnay vines and soil conspire to create the most harmonious of white wines.

Wine tasting

- TASTING NOTE Of a pale yellow color our Mâcon-Chardonnay 2016 reveals intense flavors of white peach, mango with musky hints. The mouth is round with notes of yellow fruits. Pleasant finish acidulated.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled fish - seafood - Comté cheese.
- SERVING TEMPERATURE 10-12°

