



# Louis Latour

MAISON FONDÉE EN 1797

## MÂCON-LUGNY

2016

- REGION Maconnais
- APPELLATION Mâcon-Lugny
- VILLAGE Mâcon
- 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*

The village of Lugny is located high up in the South of the Mâcon region. It has a great reputation for its white wines which has made Mâcon famous. It is well known that the village of Lugny, with its limestone soils and warm climate, produces the most coveted white wines of the region.

### *Wine tasting*

- TASTING NOTE This wine has a flowery bouquet of fruit and nuances of lemon and apples. It is fresh and lively on the palate.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - grilled fish - charcuterie
- SERVING TEMPERATURE 10-12°

