



Louis Latour

MAISON FONDÉE EN 1797

MÂCON-VILLAGES

2005

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 45 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

Maison Latour rigorously selects its grapes from only the finest Mâcon-Villages sites, ensuring a consistent quality and a delicious wine. The result is a classic Chardonnay, fresh and well-balanced.

Wine tasting

- TASTING NOTE With a brightly colored robe, this wine has great freshness and lovely floral aromas. A wine that can be enjoyed as of now.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie - Comté cheese
- SERVING TEMPERATURE 10-12°

