Louis Latour

MAISON FONDÉE EN 1797

MÂCON-VILLAGES
2008

- **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 delicious wine. The result is a classic Chardonnay, fresh and well-balanced.

Wine tasting

- **TASTING NOTE** Pale yellow in color, Macon Villages 2008 reveals a nose that is very developed and aromatic, with notes of honey and acacia blossoms. It is broad and balanced, and the finale is lightly minerally. This wine has great length and can be enjoyed immediately. Tasted July 8th, 2009.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Shellfish - fish - charcuterie - Comté cheese.
- **SERVING TEMPERATURE** 10-12°