Louis Latour

MAISON FONDÉE EN 1797

MÂCON-VILLAGES
2011

- **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** The Mâcon-Villages 2011 is of a light golden colour. It offers a floral and titillating nose. Round and candied fruit on the mouth, muscat-like notes can be smelt with mineral freshness.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Shellfish - fish - charcuterie - Comté cheese.
- **SERVING TEMPERATURE** 10-12°