Louis Latour

MAISON FONDÉE EN 1797

# MÂCON-VILLAGES
## 2012

- **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** With a beautiful pale gold colour, the Mâcon-Villages 2012 reveals aromas of white fruits and moss on the nose. The palate is round and supple with lovely notes of plum.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Shellfish - fish - charcuterie - Comté cheese.
- **SERVING TEMPERATURE** 10-12°