

MÂCON-VILLAGES 2019

- 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.



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 This Mâcon-Villages 2019wears a bright pale-yellow hue. The nose is floral with honey suckle notes and a hint of muscatel. The palate reveals white peach aromas along with a muscatel touch. A gourmet wine.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish fish charcuterie Comté cheese.
- SERVING TEMPERATURE 10-12°



icon-Villages

Souis Satour

MB EAR ROUTELLE A BEAUNE PAR LOUIS LATOUR NEGOCIANTED STREET

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