



# Louis Latour

MAISON FONDÉE EN 1797

## MÂCON-VILLAGES

2025

- 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 bright golden hue, our Mâcon-Villages 2025 reveals a nose carried by aromas of exotic fruits and a lemony touch. Its palate, round and generous, brings a fresh final touch of citrus fruits.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie - Comté cheese.
- SERVING TEMPERATURE 10-12°

