



Louis Latour

MAISON FONDÉE EN 1797

MÂCON-VILLAGES "CHAMEROY"

1997

- REGION Maconnais
- APPELLATION Mâcon Villages
- VILLAGE Mâcon
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 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 Louis Latour, in keeping with its traditional preoccupation with quality, purchases grapes from competent growers with holdings in the most esteemed vineyards in the Mâcon-Villages zone. The wine is bottled during the following spring at 'Clos Chameroy' in the outskirts of Beaune. The Mâcon-Villages "Chameroy" represents the epitome of classical white Burgundy reflecting the fusion between the noble Chardonnay grape and the calciferous terrain of the Mâcon area. It possesses a fresh, creamy bouquet which prepares the palate for the suave, billowing aftertaste.

Wine tasting

- TASTING NOTE A lovely bright straw yellow colour with a fleshy apple nose with sweet fruit flavours. On the palate the wine is dry with fresh citrus and apple flavours, and a long smooth finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie - Comté cheese.
- SERVING TEMPERATURE 10-12°

