



# Louis Latour

MAISON FONDÉE EN 1797

## MÂCON-VILLAGES "CHAMEROY"

2016

- 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 the 'Clos Chameroy' in the outskirts of Beaune. In this way Mâcon-Villages « Chameroy » represents the epitome of classical white Burgundy reflecting the fusion between the noble Chardonnay grape and the calciferous terrain of the area. It possesses a fresh, creamy bouquet which prepares the palate for the suave, billowing aftertaste.

### *Wine tasting*

- TASTING NOTE Our Mâcon-Villages "Chameroy" 2016 reveals an intense nose with floral notes of fresh honeysuckle. The mouth is round and enjoyable, offering a bouquet of white fruits and muscat notes. A very pleasant wine with a fresh finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie - Comté cheese
- SERVING TEMPERATURE 10-12°

### *Press review*

Mâcon-Villages "Chameroy" 2016 - Food & Wine - February 2019 - USA - "Drink These 25 Wines to Be a Chardonnay Expert"

Mâcon-Villages "Chameroy" 2016 - Wine Spectator - December 2018 - 89/100

