



# Louis Latour

MAISON FONDÉE EN 1797

## MARSANNAY BLANC

2011

- REGION Côte de Nuits
- VILLAGE Marsannay
- APPELLATION Marsannay
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 50 ha/hl
- HARVEST Hand picked

### *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*

Marsannay is the village which marks the northern gateway to the Côte d'Or on leaving Dijon, the capital of Burgundy and home to the Ducs de Bourgogne. This village marks the beginning of the Route des Grands Crus which follows the N6 highway through the Côte d'Or. Marsannay received its Appellation Contrôlée as recently as 1987 in recognition of the consistently high quality of its wine.

### *Wine tasting*

- TASTING NOTE The Marsannay Blanc 2011 reveals a lovely golden colour with green hints. Fruity on the nose, peach and hazelnut aromas match perfectly with fresh butter notes. Ample, peach notes appear again in the palate; mint notes add an enjoyable freshness to this Marsannay.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Aperitif - shellfish - fish - white meat
- SERVING TEMPERATURE 12-14°

### *Press review*

Marsannay blanc 2011 - Wine Spectator - September 2014 - 90/100

