Louis Latour

MAISON FONDÉE EN 1797

Saint-Aubin 1er Cru
2014

- **Region** Côte de Beaune
- **Village** Saint-Aubin
- **Appellation** Saint-Aubin Premier Cru
- **Grape variety** Chardonnay

The Vine

- **Average vine age** 30 years
- **Soil** Limestone
- **Average yield** 45 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in oak barrels with complete malolactic fermentation
- **Ageing** 8 to 10 months ageing in oak barrels, 10% new
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

Located not far west of Chassagne-Montrachet, the village of Saint-Aubin produces distinguished red and white wines with very good quality for money. For a long time Saint-Aubin appellation stayed in the shadow of its illustrious neighbors. Saint-Aubin is a terroir to discover for its outstanding qualities and its attractive price.

Wine tasting

- **Tasting Note** With a brilliant and pale yellow colour, our Saint-Aubin 1er Cru offers a delicate and aromatic nose of yellow fruits and brioche. On the palate, it is ample with flavours of fresh apricot and almond. A very pleasant finish with a nice tension.
- **Cellaring Potential** 5 years
- **Food Pairing** Shellfish - fish - charcuterie - goats cheese.
- **Serving temperature** 11-13°

Press review

Saint Aubin 1er Cru - Burghound.com - June 2016 - 88/100