



# Louis Latour

MAISON FONDÉE EN 1797

## SAINT-AUBIN 1ER CRU

2017

- **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** Our Saint-Aubin 1er Cru 2017 has a beautiful pale yellow color embellished by green lights. Its nose is complex with nuts, brioche and vanilla perfumes. As for the mouth, it is ample with almond paste notes and a tight final.
- **CELLARING POTENTIAL** 5 years
- **FOOD PAIRING** Shellfish - fish - charcuterie - goats cheese.
- **SERVING TEMPERATURE** 11-13°

