Louis Latour

MAISON FONDÉE EN 1797

Saint-Aubin
2003

- **Region** Côte de Beaune
- **Village** Saint-Aubin
- **Appellation** Saint-Aubin
- **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 shows a limpid golden yellow color, this is quite a mineral wine, typical of dried fruit and supported by more subtle notes such as spices, vanilla, exotic fruits and honey. A very good structure and a soft finish.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Shellfish - fish - charcuterie - goats cheese.
- **Serving temperature** 11-13°