



# Louis Latour

MAISON FONDÉE EN 1797

## SAINT-AUBIN

2003

- REGION Côte de Beaune
- APPELLATION Saint-Aubin
- VILLAGE 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 red and white wines distinguished and with a very good quality for the money. For a long time stayed in the shadow of its illustrious neighbors, Saint-Aubin is a terroir to discover and make discover for its outstanding qualities and its attractive price.

### *Wine tasting*

- TASTING NOTE Our Saint-Aubin shows a limpid golden yellow color, this is a quite 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°

