



# Louis Latour

MAISON FONDÉE EN 1797

## SAINT-AUBIN

2011

- 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 The Saint-Aubin Blanc 2011 has a golden yellow colour. On the nose, it reveals hints of fresh almonds. Perfumed with floral aromas. In the mouth, there are notes of white fruits accompanied with sap aromas. It is an ample wine, with a great length.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - fish - charcuterie - goats cheese.
- SERVING TEMPERATURE 11-13°

