



# Louis Latour

MAISON FONDÉE EN 1797

## SAINT-AUBIN

2018

- 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 2018 Saint-Aubin has a brilliant straw-yellow hue. It reveals a complex nose of toasted hazelnut, vanilla, flint and linden. The mouth is full and balanced with notes of almond paste and vanilla. Beautiful freshness and minerality on the finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - fish - charcuterie - goats cheese.
- SERVING TEMPERATURE 11-13°

