



# Louis Latour

MAISON FONDÉE EN 1797

## SAINT-AUBIN

2020

- 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 With its deep ruby color, this Saint-Aubin 2020 offers aromas of black cherry and coconut. The palate is round and full, with silky tannins and notes of cherry, almond and licorice.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - fish - charcuterie - goats cheese
- SERVING TEMPERATURE 11-13°

