



# Louis Latour

MAISON FONDÉE EN 1797

## AUXEY-DURESSSES BLANC

- REGION Côte de Beaune
- APPELLATION Auxey-Duresses
- VILLAGE Auxey-Duresses
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Limestone base, silica topsoil
- 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*

It was in 1924 that the village of Auxey joined its name to that of their best parcel of vines "Les Duresses" therefore becoming Auxey-Duresses. This village is graced with the prestigious neighbours of Pommard and Volnay, and whilst these two communes produce uniquely reds the commune of Auxey-Duresses produces reds on the hill of Bourdon which is an extension of Volnay and then whites on the fine soils on the Mélian hill. The Auxey-Duresses whites are generally speaking flattering and smooth without being too heavy. However the whites only represent a quarter of the total production and therefore are sufficiently rare to not miss a chance to try them!

### *Wine tasting*

- TASTING NOTE The white Auxey-Duresses of Maison Latour is a light green-gold colour with an aroma of hazelnuts and lime blossom. There is a creamy smoothness on the palate which has earned it the epithet of being the younger brother of Meursault, its nearest neighbour. This wine can be consumed soon after bottling but it does age well for a number of years
- FOOD PAIRING Shellfish - charcuterie
- SERVING TEMPERATURE 11-13°

