



# Louis Latour

MAISON FONDÉE EN 1797

## AUXEY-DURESSES BLANC 2010

- REGION Côte de Beaune
- APPELLATION Auxey-Duresse
- VILLAGE Auxey-Duresse
- 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 Duresse", therefore becoming Auxey-Duresse. This village is graced with the prestigious neighbours of Pommard and Volnay, and whilst these two communes produce uniquely reds, the commune of Auxey-Duresse produces reds on the hill of Bourdon which is an extension of Volnay, and whites on the fine soils on the Mélian hill. The Auxey-Duresse whites are generally 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 Pale yellow in colour, the 2010 Auxey-Duresse has a fresh bouquet of white fruits and almonds accompanied by a light oakiness. On the finish it is clean and mineral. Tasted December 2011.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - charcuterie.
- SERVING TEMPERATURE 11-13°

