



Louis Latour

MAISON FONDÉE EN 1797

AUXEY-DURESSSES BLANC 2013

- REGION Côte de Beaune
- VILLAGE Auxey-Duresses
- APPELLATION 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 whites on the fine soils on the Mélian hill. The Auxey-Duresses 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 The Auxey-Duresses 2013 has a nice pale yellow colour. The nose has aromas of flint with smoky notes, brioche and vanilla. Ample and rich, the wine reveals vanilla and white fruits notes on the palate.
- FOOD PAIRING Shellfish - charcuterie.
- SERVING TEMPERATURE 11-13°

