



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU BLANC 2013

- REGION Côte de Beaune
- APPELLATION Beaune Premier Cru
- VILLAGE Beaune
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40 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, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Situated halfway up the slope between Beaune and the residential area called La Montagne, the parcels of this Beaune Premier Cru benefit from an exceptional exposure to the sun. The grapes are thus able to mature perfectly whilst maintaining sufficient acidity for preserving the freshness of the complex aromas.

Wine tasting

- TASTING NOTE Our Beaune 1er Cru White 2013 has a bright pale yellow color with golden glints. The nose reveals notes of vanilla, white fruits, marzipan and coffee. The mouth is round and ample with aromas of fresh almond and vanilla. The mineral finish is long.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish.
- SERVING TEMPERATURE 12-14°

