



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE BLANC 2005

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Limestone and chalk.
- 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*

From the gently sloping hillside overlooking the ancient walled town of Beaune comes this classic white Burgundy from Maison Louis Latour. The Beaune Blanc accounts for only 5% of the total production from this appellation. The soil in this region is made up of chalk and limestone which suits the Chardonnay well.

### *Wine tasting*

- TASTING NOTE A powerful bouquet with white floral notes, reminiscing of lilacs and hyacinth. This is complemented with a slight citronella hint and a beautiful long well-balanced finish. Can be enjoyed now, or in 2 to 3 years. Tasted January 2007
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese.
- SERVING TEMPERATURE 11-13°

