



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE BLANC

2006

- 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 very rich nose composes this wine. Drinking it is just like eating a juicy apricot. It is rich and fat and very harmonious. It is already very pleasant to drink. Tasted in May 2008.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese.
- SERVING TEMPERATURE 11-13°

Press review

Beaune blanc 2006 - Wine Spectator - June 24th, 2008 - 87-90/100
Beaune blanc 2006 - Jancis Robinson - February 2008 - 16.5/20

