



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE BLANC

2016

- 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 Louis Latour Beaune Blanc 2016 has a pale yellow colour, the nose offers brioche bread notes, laced with subtle notes of marzipan. In mouth, this elegant wine presents aromas of white fruits and brioche bread. Beautiful final tension.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese.
- SERVING TEMPERATURE 11-13°

Press review

Beaune Blanc 2016 - The World of Fine Wine - March 2018 - 89+/100
Beaune Blanc 2016 - Jancis Robinson - January 2018 - 16/20

