



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE ALIGOTÉ

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION Bourgogne Aligoté
- GRAPE VARIETY Aligoté

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

### *Description*

The Aligoté is the traditional white grape of Burgundy. It gained historical note in the 1940s when the then Mayor of Dijon, Canon Felix Kir, expressed such a liking for Aligoté mixed with a measure of crème de cassis that it was named after him.

### *Wine tasting*

- TASTING NOTE A pale yellow colour, the Burgundy Aligoté reveals a very aromatic nose of fresh almonds and quince. This balanced and straight wine has a lovely mineral taste on the finish.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie
- SERVING TEMPERATURE 10-12°

