



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE BLANC "ANNIVERSAIRE"

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Limestone and marl
- 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
- BARRELS stainless steel

### *Description*

The great age of Maison Louis Latour and the unbroken succession from father to son stretching over seven generations encouraged Maison Latour to mark the occasion with some special bicentennial wines. The Bourgogne Blanc "Anniversaire" is an example. This wine is made from a selection of grapes from the highest quality Chardonnay vineyards of the Côte Chalonnaise and the Mâconnais.

### *Wine tasting*

- TASTING NOTE This wine has an attractive colour with a slight greenish tint. Elegant Chardonnay fruit aromas and a clean, fresh finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - shellfish - charcuterie
- SERVING TEMPERATURE 10-12°

