



# Louis Latour

MAISON FONDÉE EN 1797

## BOUZERON

- REGION Côte Chalonnaise
- APPELLATION Bouzeron
- VILLAGE Bouzeron
- GRAPE VARIETY Aligoté

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and 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 village of Bouzeron is situated in the northern region of the Côte Chalonnaise, just 10km to the south of Santenay. This is the only village appellation which produces wines from the Aligoté grape type. It is often served as an aperitif on its own or with crème de cassis to make the famous Kir.

### *Wine tasting*

- TASTING NOTE Attractive bright lemon, straw colour, with a medium intensity of ripe grapefruit and greengages and a light mineral edge. This Aligoté has a wonderful crisp acidity, balanced citrus fruit and a refreshing finish. This wine makes the perfect aperitif for any meal.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - Charcuterie
- SERVING TEMPERATURE 11-13°

