



Louis Latour

MAISON FONDÉE EN 1797

MERCUREY BLANC

1997

- REGION Côte Chalonnaise
- VILLAGE Mercurey
- APPELLATION Mercurey
- GRAPE VARIETY Chardonnay

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

White wine represents only 5% of the plantings in Mercurey but it is a very significant proportion. Mercurey blanc has a taut mineral edginess to it that marries well with the ample apple and butter notes. The acidity is crisp and it is a wine that should be drunk within a few years of bottling.

Wine tasting

- TASTING NOTE Clean and bright this wine is more structured, with concentrated flavours of citrus, butter and cream with a floral touch. The palate is lively and smooth, full bodied with fresh balancing acidity, and a warm long finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie
- SERVING TEMPERATURE 11-13°

