



Louis Latour

MAISON FONDÉE EN 1797

SAINT-AUBIN 1ER CRU "LES COMBES"

- REGION Côte de Beaune
- VILLAGE Saint-Aubin
- APPELLATION Saint-Aubin Premier Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone
- 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

Located not far west of Chassagne-Montrachet, the village of Saint-Aubin produces red and white wines distinguished and with a very good quality for the money. For a long time stayed in the shadow of its illustrious neighbors, Saint-Aubin is a terroir to discover and make discover for its outstanding qualities and its attractive price.

Wine tasting

- TASTING NOTE Our Saint-Aubin 1er Cru "Les Combes" has a pale golden color. The nose is subtle and delicate with floral notes, honey and fresh almonds. A very elegant wine with great finesse. A round finish with a great length.
- CELLARING POTENTIAL 5 years
- FOOD PAIRING Shellfish - fish - charcuterie - goats cheese
- SERVING TEMPERATURE 11-13°

