



# Louis Latour

MAISON FONDÉE EN 1797

## SAINT-ROMAIN BLANC

- REGION Côte de Beaune
- VILLAGE Saint-Romain
- APPELLATION Saint-Romain
- 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 oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The village of Saint-Romain is on the way to Autun, after Pommard, Volnay and Auxey-Duressé. The vineyard starts at the foothills of the limestone cliff to reach up to 400 metres high, ie 100 to 150 metres higher than other Côte de Beaune vineyards. White and red wines are produced in equal parts.

### *Wine tasting*

- TASTING NOTE White wines have a nose of flowers, honey and ripe fruit - lively and mellow in the mouth. To drink within 6/7 years
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie - goats cheese
- SERVING TEMPERATURE 11-13°

