



# Louis Latour

MAISON FONDÉE EN 1797

## AUXEY-DURESSSES BLANC 2017

- REGION Côte de Beaune
- APPELLATION Auxey-Duresses
- VILLAGE Auxey-Duresses
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Limestone base, silica topsoil.
- 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*

It was in 1924 that the village of Auxey joined its name to that of their best parcel of vines "Les Duresses", therefore becoming Auxey-Duresses. This village is graced with the prestigious neighbours of Pommard and Volnay, and whilst these two communes produce uniquely reds, the commune of Auxey-Duresses produces reds on the hill of Bourdon which is an extension of Volnay, and whites on the fine soils on the Mélian hill. The Auxey-Duresses whites are generally flattering and smooth without being too heavy. However the whites only represent a quarter of the total production and therefore, are sufficiently rare to not miss a chance to try them!

### *Wine tasting*

- TASTING NOTE Our white Auxey-Duresses has a bright pale yellow colour. The nose offers lovely notes of vanilla and yellow fruits. The mouth is round, with fresh almond taste and a salty finish.
- FOOD PAIRING Shellfish - charcuterie.
- SERVING TEMPERATURE 11-13°

