



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1ER CRU "GRÈVES" BLANC 2011

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

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Chalk and clay.
- AVERAGE YIELD 40 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, 100% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Found amongst the northern vineyards of Beaune, this excellent site overlooks the medieval fortified town of Beaune, that remains to this day the wine capital of Burgundy. Burgundy vineyards named "Les Grèves" generally designate soils formed of loose rock, fine scree, sand, and gravel which are particularly favourable to the cultivation of vines. Our vineyards are located on the gentle slopes of the hill of Beaune next the vineyard of "Les Teurons". The clay and limestone soils of "Les Grèves" suit the Chardonnay grape and contribute to making this wine one of the fullest and richest of the Beaune appellations.

### *Wine tasting*

- TASTING NOTE This wine is of a yellow colour with light green reflections. Our Beaune 1er Cru Les Grèves has a complex nose with smoky aromas of toasted bread, honey and quince. It is ample and long in the mouth, exhibiting toasted notes.
- CELLARING POTENTIAL 5-7 ans
- FOOD PAIRING Fish - shellfish - sweet and savoury dishes - Soumaintrain cheese.
- SERVING TEMPERATURE 12-14°

