



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE BLANC

2004

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone and chalk.
- 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

From the gently sloping hillside overlooking the ancient walled town of Beaune comes this classic white Burgundy from Maison Louis Latour. The Beaune Blanc accounts for only 5% of the total production from this appellation. The soil in this region is made up of chalk and limestone which suits the Chardonnay well.

Wine tasting

- TASTING NOTE A lovely dazzling lemony colour with a hint of light green. On the nose this wine is discreet with minerals, almonds and white flowers coming softly to the fore. A very balanced wine with a good roundness that will be ideal to taste in one or two years time.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese.
- SERVING TEMPERATURE 11-13°

