



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE BLANC

2007

- REGION Côte de Beaune
- VILLAGE Beaune
- APPELLATION 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 clear and bright color with greenish gold hints. The Beaune blanc 2007 offers a discreet nose of almonds and hazelnuts. On the palate, there is a freshness that melds with the almonds and hazelnuts, finishing in a lemony finale. A frank and charming wine. Tasted June 10th, 2009.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese.
- SERVING TEMPERATURE 11-13°

