



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE BLANC

2022

- 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 Our Beaune Blanc 2022 has a bright and pale yellow color. Its nose offers hints of vanilla and toasted almond. The palate is ample, revealing almond aromas once again. This wine has nice length and an almost saline finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - cheese.
- SERVING TEMPERATURE 11-13°

