



# Louis Latour

MAISON FONDÉE EN 1797

## MÂCON-CHARDONNAY

2024

- REGION Maconnais
- VILLAGE Mâcon
- APPELLATION Mâcon-Chardonnay
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Mechanical

### *Vinification & Ageing*

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation.
- AGEING 8 to 10 months ageing in stainless steel vats.

### *Description*

Mâcon has a great reputation for its white wines and Mâcon-Chardonnay is an original expression of Chardonnay. The Chardonnay vines and soil conspire to create the most harmonious of white wines.

### *Wine tasting*

- TASTING NOTE Our Mâcon Chardonnay 2024 is a brilliant, pale yellow colour and has attractive, exotic fruit on the nose. Full and generous on the palate with notes of honey and mango and a beautifully long, fresh, finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled fish - seafood - Comté cheese.
- SERVING TEMPERATURE 10-12°

