



# Louis Latour

MAISON FONDÉE EN 1797

## MÂCON-VILLAGES

2018

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 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*

Maison Latour rigorously selects its grapes from only the finest Mâcon-Villages sites, ensuring a consistent quality and delicious wine. The result is a classic Chardonnay, fresh and well-balanced.

### *Wine tasting*

- TASTING NOTE Brilliant in color, our 2018 Mâcon-Villages reveals delicious floral aromas on the nose such as jasmine or honeysuckle. In the mouth, it is round with gourmet notes of brioche and almond. Nice freshness on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie - Comté cheese.
- SERVING TEMPERATURE 10-12°

