



Louis Latour

MAISON FONDÉE EN 1797

MÂCON-VILLAGES "CHAMEROY"

2011

- REGION Maconnais
- VILLAGE Mâcon
- APPELLATION Mâcon Villages
- 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

Maison Louis Latour, in keeping with its traditional preoccupation with quality, purchases grapes from competent growers with holdings in the most esteemed vineyards in the Mâcon-Villages zone. The wine is bottled during the following spring at 'Clos Chameroy' in the outskirts of Beaune. The Mâcon-Villages "Chameroy" represents the epitome of classical white Burgundy reflecting the fusion between the noble Chardonnay grape and the calciferous terrain of the Mâcon area. It possesses a fresh, creamy bouquet which prepares the palate for the suave, billowing aftertaste.

Wine tasting

- TASTING NOTE The Mâcon-Villages Chameroy 2011 is of a light golden colour. It offers a floral and titillating nose. Round and candied fruit on the mouth, muscat-like notes can be smelt with mineral freshness.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie - Comté cheese.
- SERVING TEMPERATURE 10-12°

