



# Louis Latour

MAISON FONDÉE EN 1797

## MÂCON-VILLAGES "LA CHANFLEURE"

- 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 100% stainless steel with 100% malolactic fermentation.
- AGEING Stainless steel vats

### *Description*

La Chanfleure is an old word used synonymously with "tête-vin", it is actually the pipette used by the cellarmen to take some wine from the barrel to taste it during the vinification. We chose to link the term "La Chanfleure" to some of our wines in order to assign them an additional recognition element. Maison Latour rigorously selects its wine from only the finest Mâcon-Villages sites, ensuring a consistent quality and a delicious wine.

### *Wine tasting*

- TASTING NOTE The is a delightfully fresh wine with a slightly creamy bouquet and a citrus-fresh palate.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Shellfish - fish - charcuterie - Comté cheese
- SERVING TEMPERATURE 10-12°

