



Louis Latour

MAISON FONDÉE EN 1797

MARSANNAY BLANC

2008

- REGION Côte de Nuits
- VILLAGE Marsannay
- APPELLATION Marsannay
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 ha/hl
- HARVEST Hand picked

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

Marsannay is the village which marks the northern gateway to the Côte d'Or on leaving Dijon, the capital of Burgundy and home to the Ducs de Bourgogne. This village marks the beginning of the Route des Grands Crus which follows the N6 highway through the Côte d'Or. Marsannay received its Appellation Contrôlée in 1987 in recognition of its consistently high quality wines.

Wine tasting

- TASTING NOTE The white Marsannay has a fresh bouquet of citrus fruits. The same aromas are once again found upon tasting with a lemony finish to the wine. This is lively and fresh and will be perfect in a couple of years.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Aperitif - shellfish - fish - white meat.
- SERVING TEMPERATURE 12-14°

Press review

Marsannay blanc 2008 - Newmarket Journal - August 2012 - "A fresh appeal"

Marsannay blanc 2008 - International Wine Competition 2011 - May 2011 - Bronze medal

