



# Louis Latour

MAISON FONDÉE EN 1797

## MARSANNAY BLANC

2020

- 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 oak barrels with complete malolactic fermentation.
- AGEING 8 to 10 months ageing in oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *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 Our Marsannay 2020 presents a shiny pale yellow color. Its nose reveals notes of vanilla, honeysuckle and toasted hazelnut. Its mouth, ample and round, prompts notes of vanilla and aromas of marzipan. Beautiful freshness in the final.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Aperitif - shellfish - fish - white meat.
- SERVING TEMPERATURE 12-14°

### *Press review*

Marsannay Blanc 2020 - James Suckling - 92/100 pts

Marsannay Blanc 2020 - Burghound.com - 86-89/100 pts

