



Louis Latour

MAISON FONDÉE EN 1797

MARSANNAY BLANC

2024

- **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/ha
- **HARVEST** Hand picked

Vinification & Ageing

- **FERMENTATION** Traditional in stainless steel vats, temperature controlled 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** A fresh bouquet of citrus fruits. The same aromas are found upon tasting with a floral finish to the wine. Round and velvety, with a good length, it is delicious while still young but a few years of cellaring will make it even more appealing.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Aperitif - shellfish - fish - white meat.
- **SERVING TEMPERATURE** 12-14°

Press review

Marsannay 2024 - Bill Nanson Burgundy Report - January 2026

