



Louis Latour

MAISON FONDÉE EN 1797

SAINT-AUBIN 1ER CRU

2024

- REGION Côte de Beaune
- VILLAGE Saint-Aubin
- APPELLATION Saint-Aubin Premier Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

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

Description

Located not far west of Chassagne-Montrachet, the village of Saint-Aubin produces distinguished red and white wines with very good quality for money. For a long time Saint-Aubin appellation stayed in the shadow of its illustrious neighbors. Saint-Aubin is a terroir to discover for its outstanding qualities and its attractive price.

Wine tasting

- TASTING NOTE With a lovely bright pale yellow colour, this Saint Aubin 1er Cru 2024 reveals an intense nose of citrus and vanilla. The palate is fresh and light, with citrus notes again. Beautiful length on the finish.
- CELLARING POTENTIAL 5 years
- FOOD PAIRING Shellfish - fish - charcuterie - goats cheese.
- SERVING TEMPERATURE 11-13°

