



Bin No:
02401

Wine: Beaune Blanc 2013 Vt

Country: France

Region: Cote de Beaune

Village: Beaune

Appellation: Beaune

Producer: Maison Latour

Vintage: 2013 Vt

Colour: White

Grape Variety: 100% Chardonnay

Status: Still, Organic Viticulture

Allergens: contains sulphites

Dry/Sweet: 1 (1 is dry, 7 is very sweet)

abv: 13.5% - bottle size: 75cl



Tasting Note:

Louis Latour Beaune Blanc 2013 Vt has a pale yellow colour, with a floral nose and fresh hazelnuts overtones. This ample wine displays honeysuckle, vanilla aromas and a nice mineral finish.

Winery information:

From the gently sloping hillside overlooking the ancient walled town of Beaune comes this classic white Burgundy from Maison Louis Latour. White Beaune accounts for only 5% of the total production from this appellation. The soil in this region is made up of chalk and limestone which suits the Chardonnay well.

The average age of the vines are 30 years with an average yield of 45 hl/ha. Harvested by hand.

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner, Fermentation takes place traditional oak barrels, with complete malolactic fermentation. Ageing takes 8 to 10 months in French oak barrels, of which 10% of these are new and have been toasted (medium) made at Louis Latours own cooperage. Cellaring Potential 3 - 5 years.

Food Recommendation:

*Serving temperature 11 - 13°
Shellfish - fish - cheese*

