Louis Latour

MAISON FONDÉE EN 1797

Beaune Blanc
2023

- **Region** Côte de Beaune
- **Village** Beaune
- **Appellation** Beaune
- **Grape variety** Chardonnay



The Vine

- **Average vine age** 11 years
- **Soil** Limestone and chalk.
- **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

From the gently sloping hillside overlooking the ancient walled town of Beaune comes this classic white Burgundy from Maison Louis Latour. The Beaune Blanc 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.

Wine tasting

- **Tasting Note** Brilliant pale yellow colour and a floral nose with hints of almond characterize our Beaune Blanc 2023. Round on the palate, this wine has aromas of honey with a long finish.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Shellfish - fish - cheese.
- **Serving temperature** 11-13°

Press review

Beaune Blanc 2023 - Wine Spectator - 92/100