



Louis Latour Agencies



Beaune Blanc

Louis Latour

Vintage	2017
Country of Origin	France
Region	Côte de Beaune
Grape varieties	Chardonnay

Wine description

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 unique terroir and traditional oak cask ageing produce a wine with an elegant bouquet, which is rich and thick in body.

Tasting note

Beaune Blanc 2017 offers brioche bread notes laced with subtle notes of marzipan, green apple and light citrus. In the mouth, this elegant wine presents aromas of white fruits and brioche bread. Beautiful tension on the finish.

Vineyard information

Average vine age	30 years old
Soil composition	Limestone, Chalk
Average yield (hl/ha)	45 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable - ISO 14001 certified

Winemaking information

Fermentation vessel	Oak barrels
Fermentation	Full malolactic fermentation
Maturation vessel	French oak, Louis Latour cooperage (10% new)
Maturation time	8 to 10 months
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	13.5%
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