# Saint Aubin Cuvée Thomas Domaine Vincent Latour 2025




## Region

Côte d'Or stretches from Dijon in the north to Santenay in the south, via Beaune. The wines produced here are more complex, more expensive and more lasting than elsewhere in Burgundy. They come from famous villages such as Vosne Romanee, Pommard, Volnay, Meursault and Puligny Montrachet. The region is divided into two parts, Côte de Nuits to the north and Cote de Beaune to the south. The first produces almost exclusively red wines, the second both red and whites. Cote d'Or takes its name from the Orient; the vines face east to make the most of limited sunlight.

## Producer

Since 1792, the Latour family have been producing wines from some of the greatest vineyards in the Cotes d'Or and generations later this continues with Maison Vincent Latour. In 1998 Jean Latour gave the 18th century cellars and vineyards to his son Vincent who was later joined by his wife Cecile. Domaine Vincent Latour has made a reputation for making excellent wines that reflect the terroir of varying clay, flint and limestone soils of their vineyards which are located through the Cotes de Beaune, spanning from the hill of Corton just North of Beaune down to Chassagne-Montrachet and the northern most vineyards of Santenay.

## Tasting Notes

These Chardonnay vines were planted on the clay-limestone soils of Saint Aubin in 1989. These old vines are hand harvested and carefully sorted. Fermentation takes place in Demi Muids (600l barrels) and the wine then spends a further 12 months on fine lees in neutral oak. This pure honeyed Saint Aubin has ripe fruit on the nose with wonderful freshness and a hint of toasty oak. It has roasted nutty flavours, rich and round on palate with a creamy texture balanced by attractive acidity.

## Food

Will pair perfectly with seafood including crab, lobster and salmon and many white meat and poultry dishes.

## Technical Information

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| **Country** | France |
| **Region** | Cote d`Or |
| **Grape(s)** | Chardonnay (100%) |
| **Type** | White |
| **Style** | Mineral |
| **Oaked Style** | Oaked |
| **Body Style** | Medium bodied |
| **Sustainable** | Yes-sustainable practices |

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|---|---|---|
| **Dry/Sweet Style** | Dry | |
| **Alcohol Content** | 13% | |
| **Closure Style** | Cork | |
| **Organic/Biodynamic** | No | |
| **Allergens** | **Milk:**<br>**Egg:** | No<br>No |
| **Vegetarian/Vegan** | **Vegetarian:**<br>**Vegan:** | Yes<br>Yes |

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