



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE CHARDONNAY

2014

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION Bourgogne
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

### *Description*

Chardonnay is a native grape variety of Burgundy. Chardonnay perfectly matches the terroir of Burgundy: poor soils or calcareous marl, perfect exposure but a temperate climate. As a result the sugar content can reach a high level while maintaining a balance of fruit and acidity.

### *Wine tasting*

- TASTING NOTE Of a bright color with pale yellow and green highlights, our Bourgogne Chardonnay 2014 has a very fresh nose with nice aromas of white fruits. Round in the mouth, fresh almond notes are followed by a beautiful minerality on the finish.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie - grilled fish.
- SERVING TEMPERATURE 10-12°

