



Louis Latour

MAISON FONDÉE EN 1797

LE CHARDONNAY DE CHARDONNAY 2006

- REGION Maconnais
- VILLAGE Chardonnay
- APPELLATION Bourgogne - Mâconnais
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 50 hl/ha
- HARVEST Mechanical

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

This exciting new addition to the Louis Latour portfolio promises to become a classic. It is essentially a "Super Mâcon", with the fruit coming exclusively from the famous village of Chardonnay in the Mâconnais region. Chardonnay vines and the Chardonnay soil conspire to create the most harmonious of white wines. Chardonnay, the first village to have planted the Chardonnay grape, continues to this day to produce world-class white Burgundy worth of its name. This unique offering embodies a sense of origin and place.

Wine tasting

- TASTING NOTE A bright, straw-colored wine with excellent clarity. A typical Burgundian Chardonnay that offers ripe peaches, pears, crushed rocks and vanilla notes. Slightly peppery. Lively and round on the palate. A great length. This wine can be enjoyed in its youth or cellared for a few years.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Crawfish - escargots - white meat - Comté cheese
- SERVING TEMPERATURE 10-12°

