Louis Latour

MAISON FONDÉE EN 1797

Bourgogne Chardonnay
2005

- **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** The wine has a pretty light golden colour with a slight greenish tint, a deep elegant aroma, a medium-full body with a gentle vanilla creaminess - an enchanting ensemble of fruit and acidity culminating in a strong, complete finish. Tasted January 2007
- **Cellaring Potential** 2-5 years
- **Food Pairing** Aperitif - shellfish - charcuterie - grilled fish.
- **Serving temperature** 10-12°