



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE CHARDONNAY 2010

- REGION Burgundy
- APPELLATION Bourgogne
- VILLAGE 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 Bourgogne blanc 2010 is pale yellow with green tinges. It is floral on the nose and clean and lively with resin hints on the palate. Tasted in October 2011.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie - grilled fish.
- SERVING TEMPERATURE 10-12°

Press review

Bourgogne Chardonnay 2010 - gismondwine.com - February 2012 - 88/100
Chardonnay Bourgogne 2010 - International Wine Challenge - June 2012 - Bronze medal
Chardonnay Bourgogne 2010 - Decanter - October 2012 - Bronze medal

