



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE CHARDONNAY

2011

- 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*

The result of a long history, Burgundy and its wines are known worldwide. Chardonnay is a native grape variety of the area. 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 whilst maintaining a balance of fruit and acidity.

### *Wine tasting*

- TASTING NOTE Sparkling a seductive light golden color, this Bourgogne Chardonnay 2011 offers a floral nose with subtle yellow fruit aromas. On the palate, the wine reveals its roundness and greediness with muscat-like notes. A pleasant freshness appears for an elegant and fine finish.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie - grilled fish
- SERVING TEMPERATURE 10-12°

