Louis Latour

MAISON FONDÉE EN 1797

Bourgogne Chardonnay
2012

- **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** Sparkling a brilliant pale yellow color, the Bourgogne Chardonnay 2012 reveals white fruit and muscat aromas on the nose, lifted by some peppery notes. On the palate, it is round, full and generous with aromas of white fruit, laced with floral notes.
- **Cellaring Potential** 2-5 years
- **Food Pairing** Aperitif - shellfish - charcuterie - grilled fish.
- **Serving temperature** 10-12°