



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE CHARDONNAY "LA CHANFLEURE" 2025

- 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 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 while maintaining a balance of fruit and acidity.

### *Wine tasting*

- TASTING NOTE Our Bourgogne 2025 has a bright golden colour, with green highlights. Its nose is floral, with aromas of honeysuckle and fresh almonds. With notes of white peach, its palate is round and generous and finishes with a touch of minerality.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie - grilled fish.
- SERVING TEMPERATURE 10-12°

