



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE CHARDONNAY

2023

- 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 Our Bourgogne Chardonnay 2023 is pale yellow in colour. Its intense nose reveals aromas of muscatel and brioche. Ample and round on the palate, this wine offers aromas of yellow peach. Nice length.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie - grilled fish.
- SERVING TEMPERATURE 10-12°

