



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE CHARDONNAY 2007

- 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 This wine has a sparkling gold-green colour and a pretty bouquet of acacia flowers on the nose. In the mouth it is smooth with lovely balance. Notes of white fruits linger on the palate. Tasted March 2009.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie - grilled fish.
- SERVING TEMPERATURE 10-12°

Press review

Bourgogne Chardonnay 2007 - The Globe & Mail - December 2009 - "Elegant choice"
Chardonnay Bourgogne 2007 - Vancouver 24 Hours - August 2009 - "Soft and round palate"
Bourgogne Chardonnay 2007 - Gismoonwine (Canada) - July 7th 2009 - 88/100
Bourgogne Chardonnay 2007 - Thestar.com - July 22nd 2009 - 89/100
Bourgogne Chardonnay 2007 - Gismond Wine (Canada) - July 7th 2009 - "Delicate fruit flavours"

