



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE CHARDONNAY

2009

- 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 Delicious notes of yellow plums on the nose and in the mouth. Rich wine with nice length. Tasted January 2011.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie - grilled fish.
- SERVING TEMPERATURE 10-12°

Press review

Chardonnay Bourgogne 2009 - The Chatham Daily News - August 2011 - "Crisp, refreshing flavour"

Chardonnay Bourgogne 2009 - 2011 International Wine Challenge - May 2011 - Silver medal

Chardonnay Bourgogne 2009 - Calgary Herald - March 20th 2011 - "Impressive"

