



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE CHARDONNAY "LA CHANFLEURE" 2016

- 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 This Bourgogne Chardonnay 2016 reveals a charming pale yellow color with green highlights. On the nose, the floral aromas are delicately released with hawthorn and apple scents. The mouth is ample revealing fresh notes of almond with a nice tension on the finish.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie - grilled fish.
- SERVING TEMPERATURE 10-12°

