



# Louis Latour

MAISON FONDÉE EN 1797

## LE CHARDONNAY DE CHARDONNAY 2007

- REGION Maconnais
- APPELLATION Bourgogne - Mâconnais
- VILLAGE Chardonnay
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 50 hl/ha
- HARVEST Mechanical

### *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*

This exciting new addition to the Louis Latour portfolio promises to become a classic. It is essentially a "Super Mâcon", with the fruit coming exclusively from the famous village of Chardonnay in the Mâconnais region. Chardonnay vines and the Chardonnay soil conspire to create the most harmonious of white wines. Chardonnay, the first village to have planted the Chardonnay grape, continues to this day to produce world-class white Burgundy worth of its name. This unique offering embodies a sense of origin and place.

### *Wine tasting*

- TASTING NOTE With a bouquet full of muscat aromas, the Chardonnay de Chardonnay 2007 reveals beautiful flavours of apricot and green almonds. On the end there is nice minerality. Tasted April 2009.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Crawfish - escargots - white meat - Comté cheese
- SERVING TEMPERATURE 10-12°

