



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE CHARDONNAY "LA CHANFLEURE" 2024

- 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 The rigorous selection process carried out by Maison Louis Latour yields a rich, well-balanced wine. Big, interesting, flavourful, with strength and complexity.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Aperitif - shellfish - charcuterie - grilled fish.
- SERVING TEMPERATURE 10-12°

