



# 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°

