



## **Maison Louis Latour**

Masterclass Chardonnay



# MASTERCLASS CHARDONNAY

## Introduction

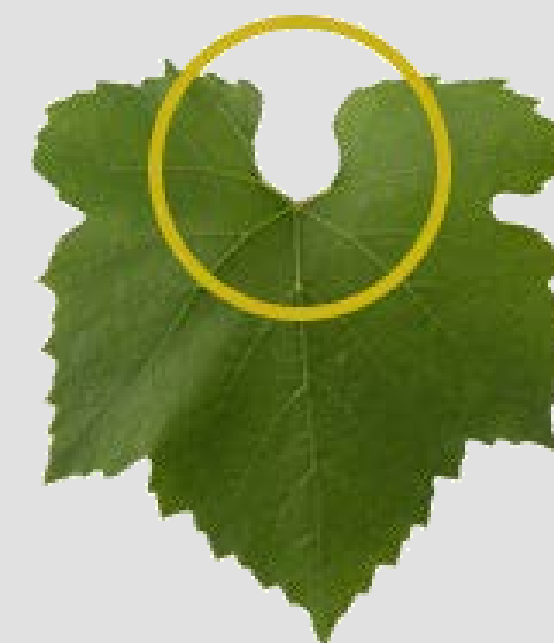


# Definition

Maison Louis Latour – Masterclass Chardonnay



- Burgundy white grape variety
- Soils : limestone or calcareous clay that are not too dry
- Used for dry still wine, sparkling or even sweet wine

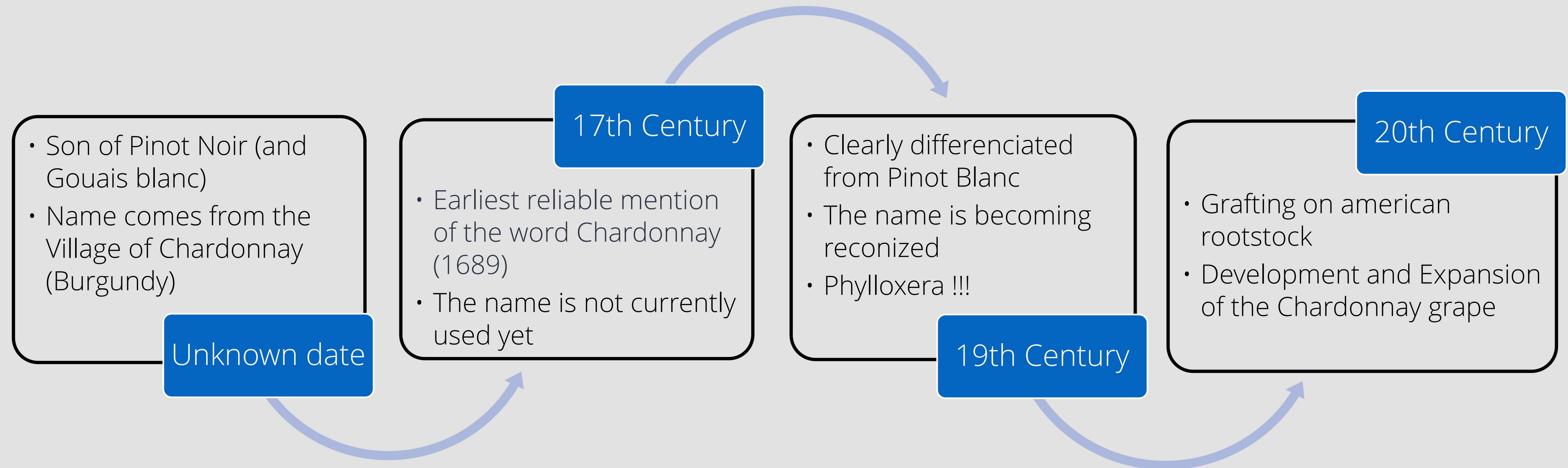


- High quality
- Easy to ripen
- Good adaptation to different climates
- Small to medium bunches
- Small and curved berries
- Early budding

- Susceptible to : powdery mildew and grapevine yellows (eg flavescence dorée and bois noir), flower abortion (coulure) and millerandage
- Early budding = Fragile to spring frost
- Thin skin = susceptible to botrytis bunch rot in rainy harvest

# Origins

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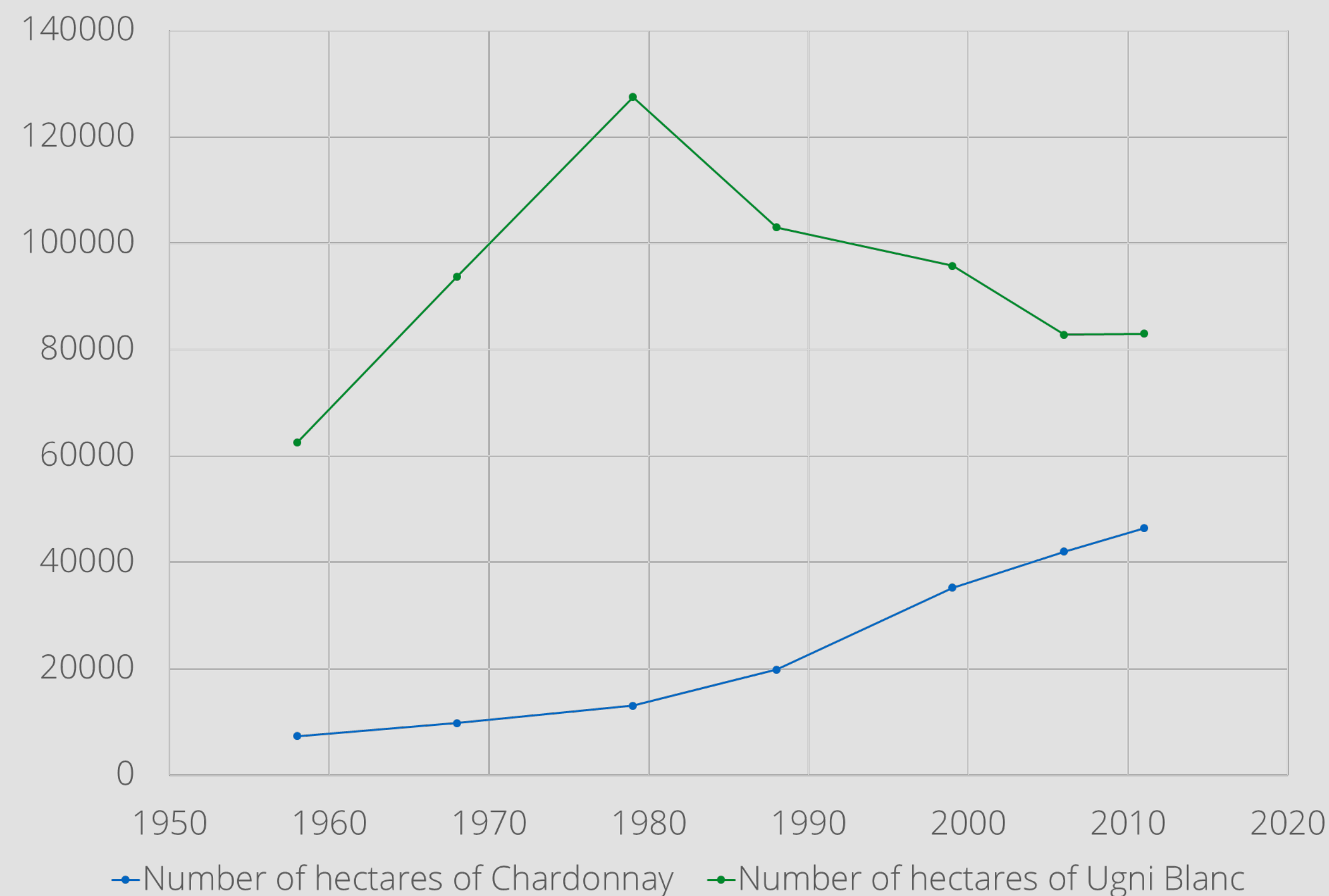




## The second most popular white grape variety in France

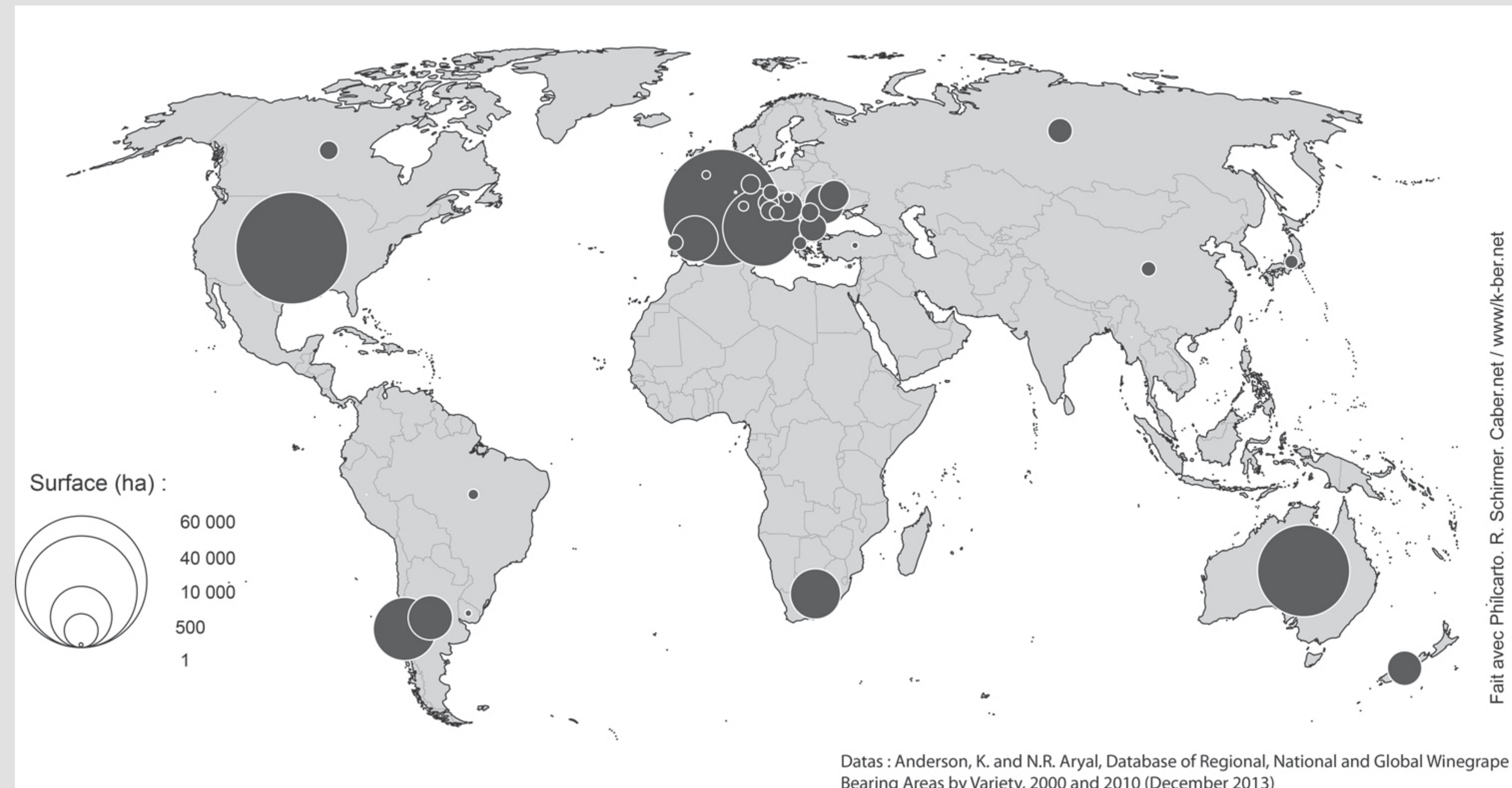
- Evolution size planted area in France: multiplied by 7 from 1958 to 2011
- 7325 Hectares in 1958 to 46630 Hectares in 2011
- Now, France's 2<sup>nd</sup> most planted white variety after Ugni Blanc
- Strongholds in France are Burgundy, Languedoc-Roussillon and Champagne
- Represents 48% of the vineyard area planted in Burgundy (*BIVB figures*)

Expansion of Chardonnay and Ugni Blanc in France



## The most popular grape variety in the world?

- Late 20th century: in some countries, Chardonnay had been so popular that it became synonymous with dry white wine
- Nowadays, planted all over the world: 160 000 Ha in total



# Different styles of Chardonnay

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- Wide array of aromas depending on where it is grown and how it is made
- Good adaptation to changes in climate and different types of soils

	Altitude	Latitude	Soil	Climate	Style of wine
France - Chablis	120 à 150m	47,8°	Kimmeridgian clay-limestone	Cool – Continental (hot in summer and cold in winter – frost in spring)	Lean (high acidity level)
California – Napa Valley	450m	38,5°	Volcanic, alluvial, clay & gravelly-sandy	Mediterranean (wet and mild winter – hot and dry summer)	Round (high sugar level)
South Africa – Stellenbosh vineyards	136m	-33,6°	Clay, Limestone, Granite & schist	Mediterranean (wet and mild winter – hot and dry summer)	More tropical (citrus, tropical fruits & exotic spices)



# Different styles of Chardonnay

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Latitude / Altitude / Slope	Temperature	Date of harvest Vintage Effect Type of aromas Sugar Acidity Yield Style Scarcity Price
	Sunshine	
	Rainfall	
	Exposition	
Genetic	Rootstock	
	Clone	
Soil	Type, age and composition	
Culture	Watering / Nutrition	
	Pruning	
	Density	
Harvest	Date	
	Method	
Winemaking	Malolactic	
	Yeast	
	Oak treatment	
	Batonage / stirring lies	
	Length	



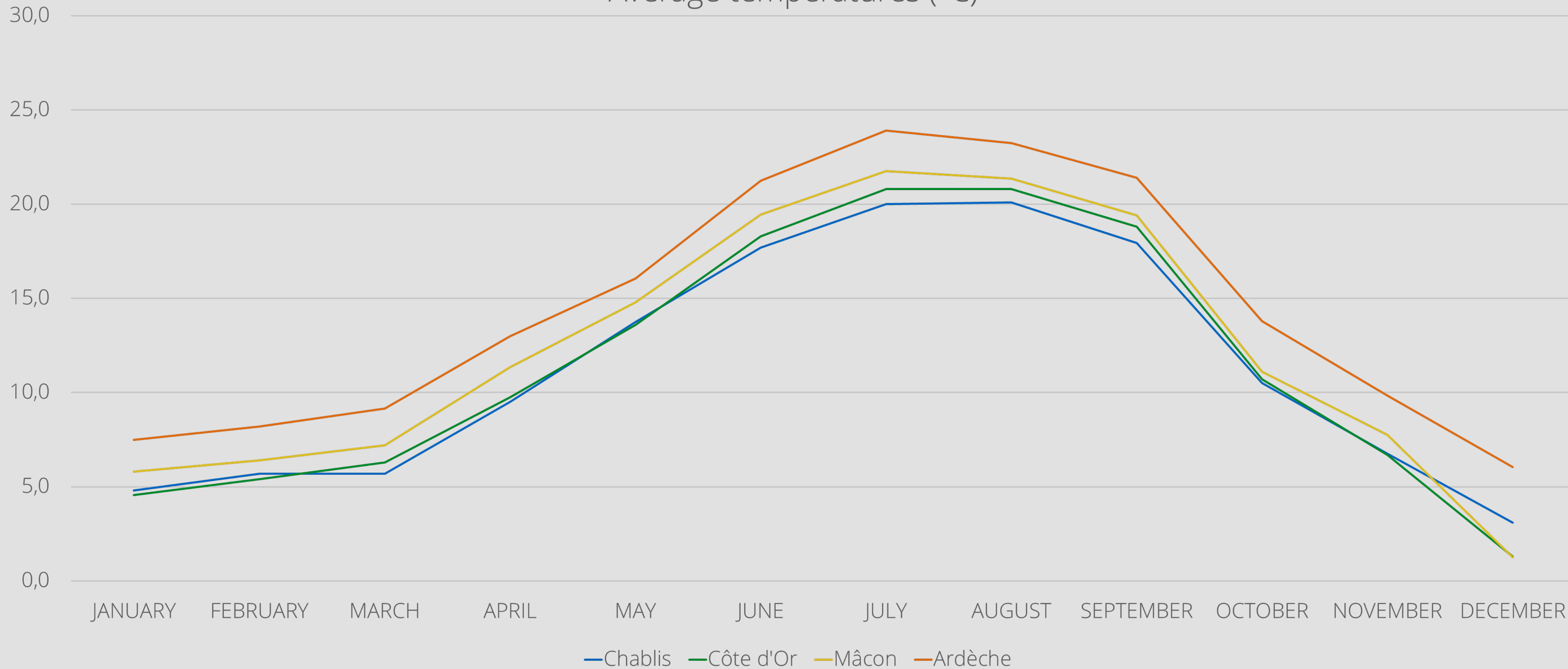


# Different styles of Chardonnay

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## Average temperatures (°C)

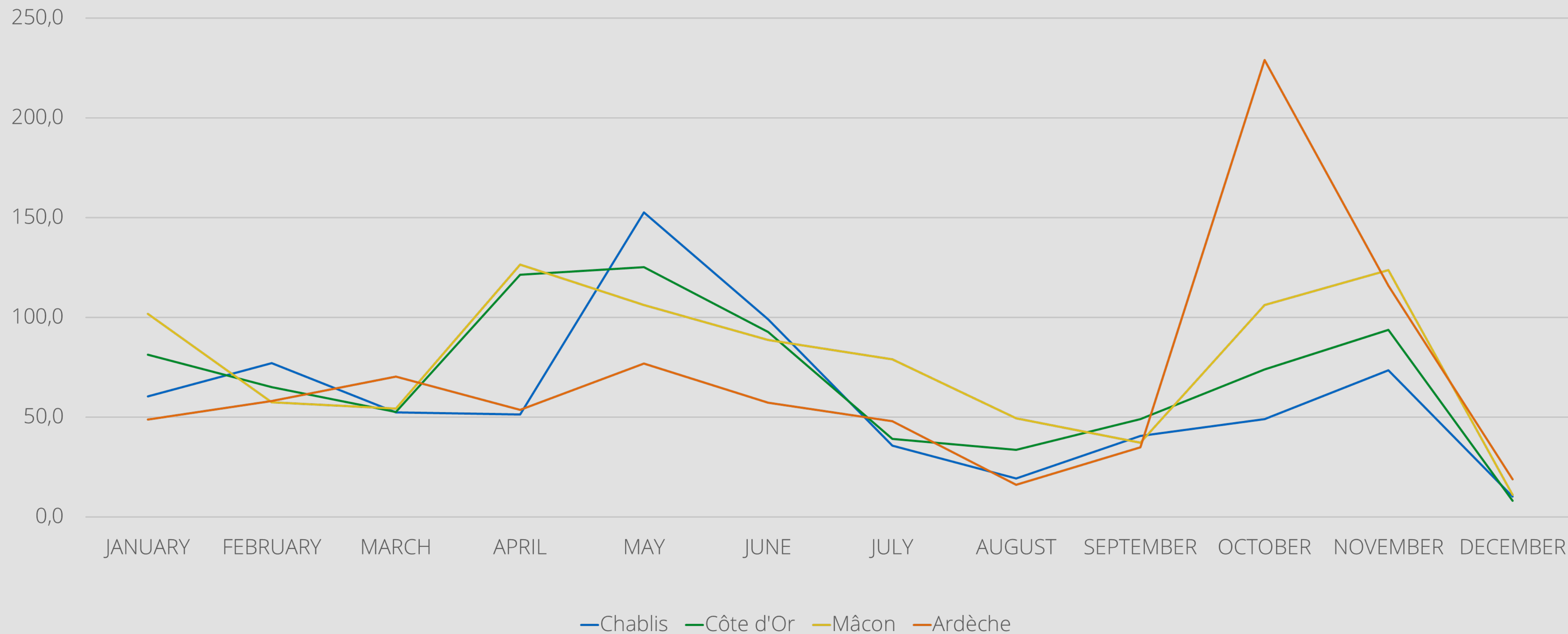


# Different styles of Chardonnay

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## Average rainfall (mm)

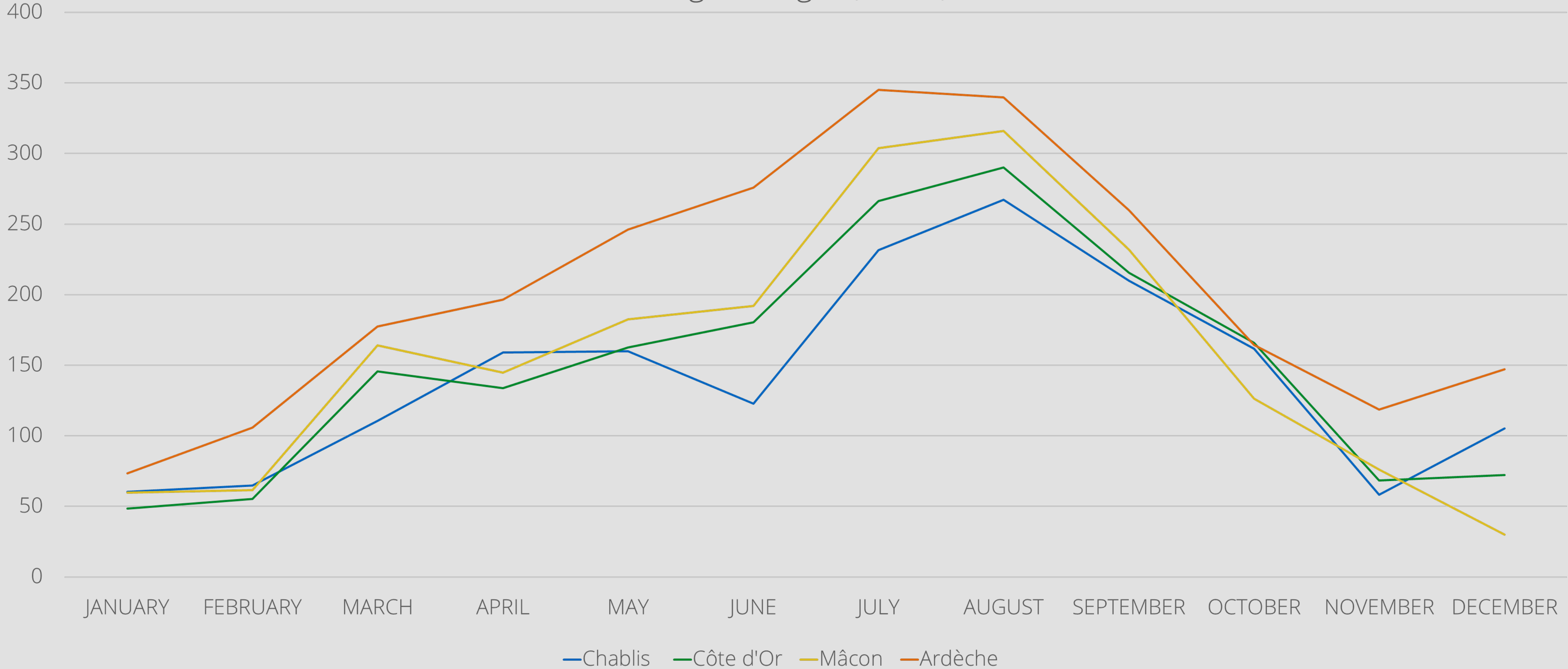


# Different styles of Chardonnay

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### Average sunlight (hours)

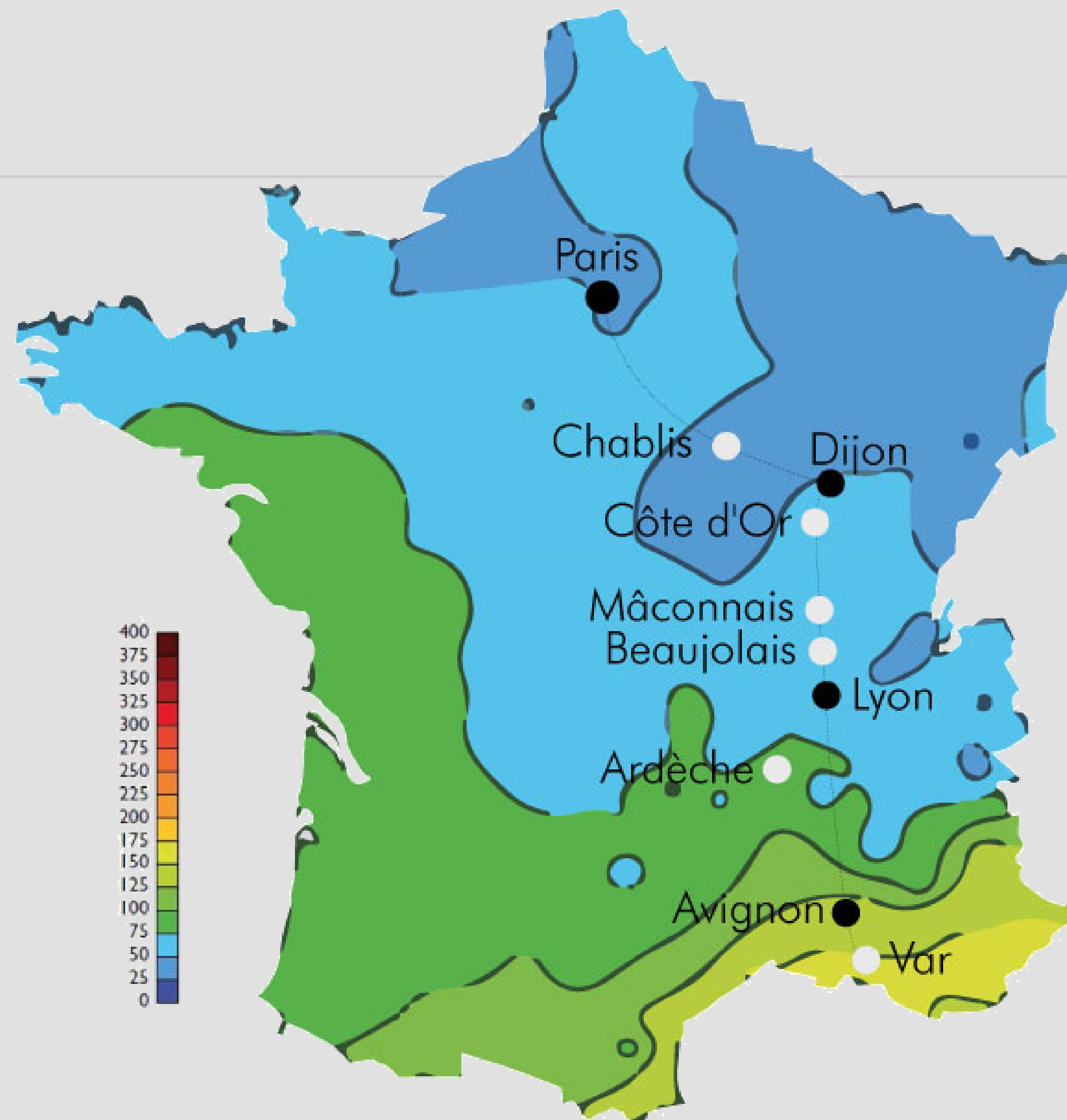


# Different styles of Chardonnay

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Average sunlight (hours)



# Winemaking

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# MASTERCLASS CHARDONNAY

Comparative tasting



# Comparative tasting

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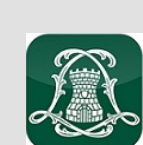
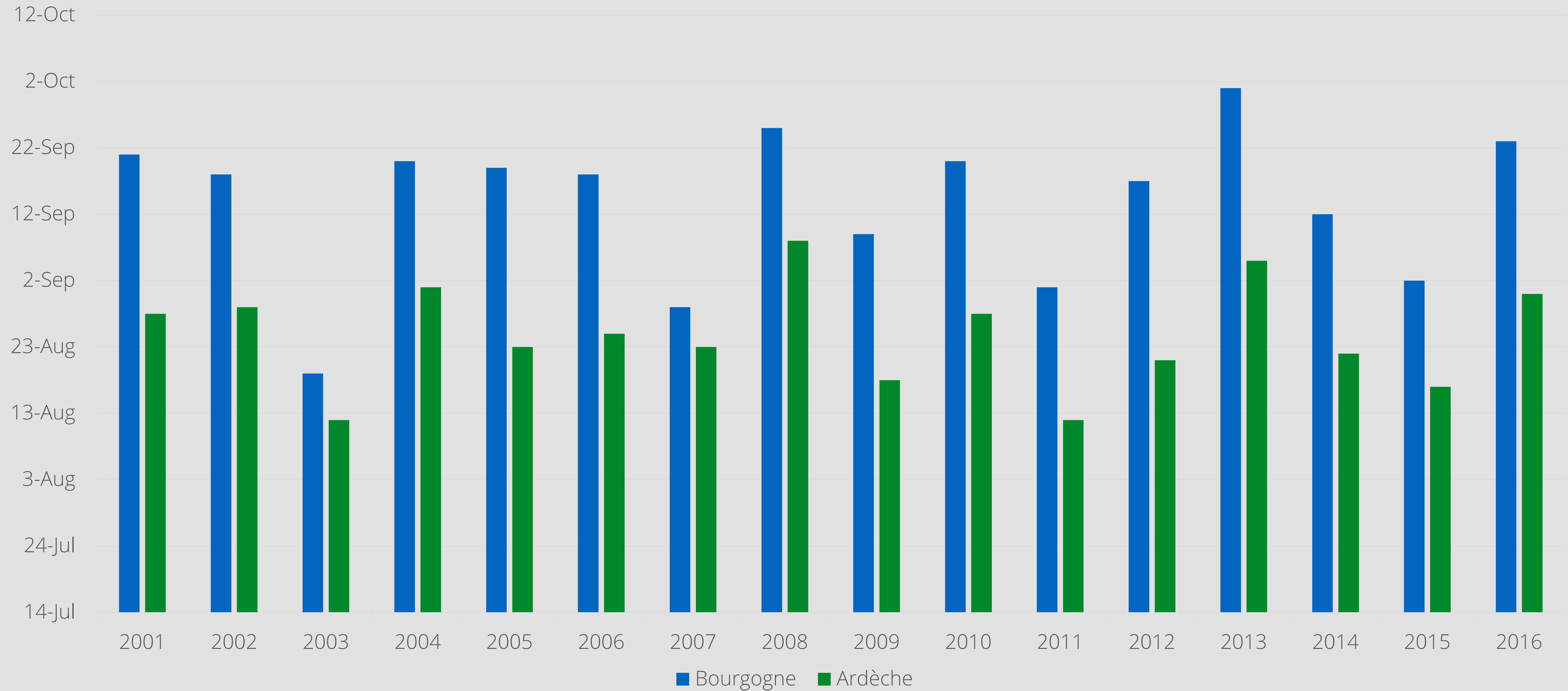
	Chardonnay de l'Ardèche	Grand Ardèche	Bourgogne Chardonnay
Region	Côteaux de l'Ardèche		Burgundy
Average altitude	270 m		150 m
Latitude	44,5°		47°
Soil / Terroir	Clay & limestone (Kimmeridgian)		Clay & limestone (Jurassic)
Average Sunlight	204,2 hours		150,5 hours
Average Temperature	14,5°C		11,5°C
Average Rainfall	89,2 mm		62,5 mm
Density (feet/ha)	4 000		10 000
Average date of harvest	End of August		Mid-September
Type of harvest	Mechanical		Hand picked
Vintage Effect	Low		Important
Winemaking specificities	stainless steel vats	oak barrels, 20% new	stainless steel vats
Type of aromas	White fruits, crisp acidity	Almonds, vanilia, brioche, yellow fruits	Floral, white fruits



# Comparative tasting

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## Dates of harvest





# Comparative tasting

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	Chablis	Mâcon-Lugny	Pouilly-Fuissé
Region	Chablis	Mâconnais	Mâconnais
Average altitude	140 m	230 m	290 m
Latitude	47,8°	46,3°	
Soil / Terroir	Kimmeridgian clay-limestone	Clay & limestone	Limestone & heavy clay
Average Sunlight	142,7 hours	157,5 hours	
Average Temperature	11,3°C	12,3°C	
Average Rainfall	60,1 mm	78,4 mm	
Density (feet/ha)	?	10 000	
Average date of harvest	Late September	Mid-September	
Type of harvest		Mechanical	Hand-picked
Winemaking specificities	8 to 10 months ageing in stainless steel vats		
Vintage effect	Low to medium	Medium to important	
Type of aromas	Floral, fresh, citrus & white fruits, mineral	Floral, fresh, citrus & white fruits, notes of muscat	White & yellow fruits, almond, honey, ample,



# Comparative tasting

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	Meursault	Chassagne-Montrachet
Average altitude	240 m	250 m
Latitude	47	
Soil / Terroir	Stony marl	Chalk and clay
Winemaking specificities	10 months ageing in Louis Latour oak barrels, 15% new	
Vintage effect	Important	
Type of aromas	Hazelnut, buttery	Exotic fruits

- Only 10 kilometers separate Meursault and Chassagne-Montrachet appellations
- Characteristics that differentiate Chardonnays elsewhere are very similar here
- This is the “Exception Bourguignone” : latitude, exposition, rain and sunshine are similar but the wines are complex and very different
- This is because the soil here varies from hill to hill
- All contain at least some of this limestone clay which contains nutrients from the fossils of shellfish from past eras
- Nevertheless the composition, proportion and age of the soil components vary between each vineyard
- The partition of the vineyards dates back to monastic times and their names hail from ages gone by
- For just as long as they have been famous, attempts have been made to duplicate the particularities of white burgundies
- The quality, longevity and unique features of this particular blend of terroir and know-how have, despite all, resisted the test of time...



*Thank you for your attention*

