

Joseph Drouhin[®]
LAFORÊT
Bourgogne
Chardonnay



Laforêt Bourgogne Chardonnay of Maison Joseph Drouhin is made from 100 % Chardonnay grapes, hand-picked from all over Burgundy.

It derives its bouquet and taste from various "terroirs" : mostly Mâcon for the fruity flavors, although, in certain vintages, its crispy structure may come from Chablis, its body from Rully, Chassagne and Puligny-Montrachet, and its overall nascent complexity from the young vines of Joseph Drouhin own great "Crus".

In brief:

Grape Varietal : Chardonnay

Style of the wine : Laforêt Bourgogne Chardonnay has a bright and golden-green hue. The wine is very aromatic, full of vivacity and fruit. It has fresh and crispy notes, reminiscent of crushed grapes and almond flavors. The finish is wonderfully fresh.

Serving : The wine is pleasant to drink in the first 3 to 5 years.
We recommend to serve the Laforêt at 11°-12°C (54F).

Food Harmony : By itself as an aperitif. Easy to match with food, it will be best with white meat dishes or sea food.

