



Louis Latour Agencies

Gran Reserva Chardonnay

Viu Manent

Vintage	2010
Country of Origin	Chile
Region	Casablanca Valley
Grape varieties	Chardonnay

Wine description

The Gran Reserva wines are made using grapes from specially selected vineyard sites. They are defined by their greater body and complexity whilst maintaining elegance and balance. This Chardonnay is made with grapes from the Casablanca Valley where warm summer days, cool night combined with sea breezes and fog ensure the grapes develop slowly attaining full ripeness.

Tasting note

Greenish-yellow in colour. The nose shows an intense and complex combination of aromas of white and exotic fruits, floral notes, hazelnut, and toffee. The creamy palate is well balanced, fresh, and fruity, with subtle toasted notes that lend complexity that draws out to an intense, elegant, and persistent finish.

Vineyard information

Average vine age	18 years old
Elevation	280m
Soil composition	Alluvial, clay-loam texture
Average yield (hl/ha)	11 T/hect
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

Fermentation vessel	Stainless steel tank and 67% French oak barrels
Fermentation	3 strains of yeast, Malolactic for 8% of wine
Maturation vessel	Stainless steel, 90% French oak barrels (10% new)
Maturation time	5-6 months
Finning/clarification	Cold and protein stabilized
Filtration	Yes

Wine Analysis

Alcohol by volume	14.5
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pH	3.31

Residual sugar (grams per litre) 3.6 g/l

