



Reviews & Accolades

LAFORET BOURGOGNE CHARDONNAY 2015

RAYMONDCHANWINERREVIEWS.CO.NZ

Raymond Chan, October 2017

4 Stars & 17.0+ / 20 Points

Bright straw-yellow colour with lemon-gold hues, pale edged. The nose is softly full with good depth of white stonefruit and citrus fruit aromas, unfolding some nutty and spicy oak notes. The aromatics build in fruit richness with aeration. Dry to taste and medium-bodied, the palate has sweetly rich flavours of citrus fruit and stonefruits melded with nutty and spicy oak. The palate has a positive core and the mouthfeel is rounded with smooth underlying textures. The wine has light, lacy acidity lending energy and the flavours carry easily to a soft, lingering dry finish of citrus fruits and nutty oak. This is a gently rich Bourgogne Chardonnay with citrus fruit and nutty oak on a soft, rounded palate. Serve with grilled and roasted seafood, poultry and pork dishes over the next 3-4 years. Chardonnay fruit from growers, fermented to 13.0% alc., a portion aged in oak.

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Sam Kim, October 2017

4 Stars & 88 Points

It is elegantly fragrant on the nose showing rockmelon, nectarine, lemon zest and almond characters with subtle savoury notes. The palate delivers delicate fruit intensity and rounded mouthfeel, brilliantly structured by bright acidity. A very approachable Burgundy offering lovely drinking. At its best: now to 2019.