



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS 1ER CRU

2010

- REGION Chablis
- VILLAGE Chablis
- APPELLATION Chablis Premier Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Portlandian and Kimmeridgian limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Mechanical

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

Chablis is an isolated island of vineyards in the northern section of viticultural Burgundy halfway between Dijon and Paris. Despite its enormous hectareage and output, the area of Chablis now produces less than 5% of what it did a hundred years ago. The lower yields and improved viticultural practices have made this wine a perennial favourite. Maison Louis Latour selects sections of vineyards within Premier Cru appellations so that the quality of the fruit is guaranteed year after year.

Wine tasting

- TASTING NOTE Pale yellow in colour with tinges of green. On the nose, hints of acacia flowers accompany fruity aromas of yellow nectarine. Round in the mouth with honeyed notes, this Chablis 1er Cru has a lovely lively finish. Tasted in October 2011.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - charcuterie.
- SERVING TEMPERATURE 12-14°

