



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS 1ER CRU "FOURCHAUME"

- 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 à 10 mois en cuve inox

Description

Robert Parker has said of Chablis Premier Cru "Fourchaume" that this is a Premier Cru many feel should be elevated to Grand Cru status. The wine has a striking power and elegance which is quite exceptional. This is gained from elevated southeastern facing slopes exposing the vineyard to a great deal of sunshine and slightly warmer temperatures than any other Premier Cru vineyard.

Wine tasting

- TASTING NOTE Rich and complex aromas of fresh fruits, white flowers and dried fruits with a mineral note. Powerful and long-lasting on the palate. To be cellared for 6-7 years.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - charcuterie.
- SERVING TEMPERATURE 12-14°

