



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS GRAND CRU "LES CLOS" 2006

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Portlandian and kimmeridgian limestone.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

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

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. "Les Clos" is exposed from south-east to south-west and is the biggest Grand Cru of Chablis. The king of the Grand Crus appellation: a rich, luscious wine with great complexity of flavours. A wine, above all other, for keeping.

Wine tasting

- TASTING NOTE This wine delights with its aromas of fresh butter and vanilla. A full-bodied wine with good minerality.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Oysters - fish - shellfish - goat cheese.
- SERVING TEMPERATURE 12-14°

Press review

Chablis Grand Cru "Les Clos" 2006 - eRobertParker - Dec 2008 - 91/100

