



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS

1999

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Portlandian and Kimmeridgian limestone.
- AVERAGE YIELD 45 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 wine-producing Burgundy halfway between Dijon and Paris. Maison Louis Latour's Chablis is the ultimate expression of what the noble Chardonnay grape is capable of on the region's famous Kimmeridgian limestone slopes. The wine is perfumed, lively, clean and steely-tasting with a crisp finish.

Wine tasting

- TASTING NOTE A bright pale gold colour with a hint of green. The nose is round and rich with intense fresh fruit aromas balanced by a mineral steeliness. This is classic Chablis, medium-bodied with a good crisp finish and pronounced ripe fruit characteristics. Tasted 22/03/01.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - seafood - charcuterie.
- SERVING TEMPERATURE 10-12°

