



# Louis Latour

MAISON FONDÉE EN 1797

## CHABLIS 1ER CRU

2020

- 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 With a brilliant pale yellow complexion and green hues, our Chablis 1er Cru 2020 offers a rich nose of toast, vanilla, and white peach. It is a seductive wine in the mouth with roundness and floral notes accompanied by lemon aromas. Enjoyable minerality on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - charcuterie.
- SERVING TEMPERATURE 12-14°

