



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS 1ER CRU

2024

- 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 Chablis 1er Cru 2024 has a brilliant pale yellow color with green highlights. The nose is intense, with notes of toasted hazelnut, acacia honey and citrus fruit, notably pink grapefruit. Full and round on the palate, with toasted hazelnut and a hint of lemon. Fresh, mineral finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - charcuterie.
- SERVING TEMPERATURE 12-14°

