



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS 1ER CRU "FOURCHAUME" 2023

- 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 - 10 months in stainless steel vats.

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 Our Chablis 1er Cru "Fourchaume" 2023 has a pale yellow colour. Its nose offers notes of acacia and vanilla. Its palate is full-bodied, with aromas of brioche and acacia honey. Nice tension on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - charcuterie.
- SERVING TEMPERATURE 12-14°

