



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS 1ER CRU "MONTMAINS" 2008

- 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

Found on mainly kimmeridgian soil, made up of a mixture of clay, chalk and fossilised oyster shells, the Chablis Premier Cru vineyard of "Montmains" is widely regarded as one of the best Premier Cru Chablis. The soil particular to this region combined with the unique microclimate gives the wine its very specific flavour.

Wine tasting

- TASTING NOTE It has a lean, racy character with a distinct taste of ginger and pan-fried chestnuts with a hint of cinnamon. A first class wine
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - charcuterie.
- SERVING TEMPERATURE 12-14°

