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°