



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS 1ER CRU "MONTMAINS" 2010

- REGION Chablis
- APPELLATION Chablis Premier Cru
- VILLAGE Chablis
- 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 Pale yellow with golden hints, the Chablis 1er Cru Montmains 2010 reveals a pretty bouquet of fresh almonds, papaya and prickly pear. On tasting, the wine is full with aromas of chlorophyll and greengage plums. Tasted in October 2011.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - charcuterie
- SERVING TEMPERATURE 12-14°

