



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS 1ER CRU "VAUCOUPIN" 2022

- REGION Chablis
- VILLAGE Chablis
- APPELLATION Chablis 1er Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 45 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

On the right bank of the Serein, in the commune of Chiché and its southeastern facing slopes gives this wine its very specific flavor. Combined with the soil, particular to this region (mainly Kimmeridgian) and the unique microclimate, adds to the equation of this Chablis 1er Cru.

Wine tasting

- TASTING NOTE The colour of our Chablis 1er Cru "Vaucoupins" 2022 is brilliant and pale yellow with green reflections. Its nose reveals notes of exotic fruits - particularly mango. The mouth is round and fresh and reveals aromas of exotic fruits again. Good length.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - charcuterie - chicken - soft and hard cheese.
- SERVING TEMPERATURE 12-14°

