Louis Latour

MAISON FONDÉE EN 1797

CHABLIS
2011

- **REGION** Chablis
- **VILLAGE** Chablis
- **APPELLATION** Chablis
- **GRAPE VARIETY** Chardonnay

The Vine

- **AVERAGE VINE AGE** 30 years
- **SOIL** Portlandian and Kimmeridgian limestone.
- **AVERAGE YIELD** 45 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

Chablis is an isolated island of vineyards in the northern section of wine-producing Burgundy halfway between Dijon and Paris. Maison Louis Latour's Chablis is the ultimate expression of what the noble Chardonnay grape is capable of on the region's famous Kimmeridgian limestone slopes. The wine is perfumed, lively, clean and steely-tasting with a crisp finish.

Wine tasting

- **TASTING NOTE** Of a light yellow colour, this Chablis 2011 offers a pretty floral nose, followed by alluring lemon notes. Round on the mouth, a lovely freshness envelops the palate giving way to citrus aromas. A pretty minerality lingers on the finish.
- **CELLARING POTENTIAL** 2-3 years
- **FOOD PAIRING** Shellfish - seafood - charcuterie.
- **SERVING TEMPERATURE** 10-12°