Louis Latour

MAISON FONDÉE EN 1797

CHABLIS
2015

- **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** Our Chablis 2015 shows a pale yellow colour with green lights. On the nose, aromas of vanilla mix with yellows fruits and blackcurrant notes. The mouth is round and ample with yellow fruits and almond paste flavours. Refreshing minty finish.
- **CELLARING POTENTIAL** 2-3 years
- **FOOD PAIRING** Shellfish - seafood - charcuterie.
- **SERVING TEMPERATURE** 10-12°