



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS

2025

- 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 This wine displays a brilliant, pale yellow colour with green highlights. The nose is subtle and expressive, revealing delicate aromas of white flowers and lemon. On the palate, the attack offers a fine balance of roundness and freshness, dominated by crisp citrus notes of lemon and grapefruit. The wine concludes with a beautifully mineral finish, characteristic of its terroir.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - seafood - charcuterie.
- SERVING TEMPERATURE 10-12°

