



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS GRAND CRU "BLANCHOTS"

- REGION Chablis
- VILLAGE Chablis
- APPELLATION Chablis Grand Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Portlandian and kimmeridgian limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

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

The "Blanchots" vineyard is found just southeast of the other Grand Crus of Chablis. The wines produced from this vineyard tend to be somewhat more delicate and scented than others. This wine is very mineral and has plenty of zesty steel but also a marvellous stylishness combined with a certain restraint.

Wine tasting

- TASTING NOTE Intense aromas of white blossoms and dried fruits that are in perfect harmony with its light mineral undertones. It is powerful and long-lasting on the palate. To be cellared between 6-7 years
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Shellfish - oysters - foie gras - fish
- SERVING TEMPERATURE 12-14°

