Louis Latour

MAISON FONDÉE EN 1797

CHABLIS "LA CHANFLEURE"
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

La Chanfleure is an old word used synonymously with "tâte-vin", it is actually the pipette used by the cellarmen to take some wine from the barrel to taste it during the vinification. We chose to link the term "La Chanfleure" to some of our wines in order to assign them an additional recognition element. Chablis is an isolated island of vineyards in the northern section of Bourgogne's wine region. Maison Louis Latour's Chablis "La Chanfleure" is the ultimate expression of what the Chardonnay grape is capable of on the region's famous kimmeridgian limestone slopes.

Wine tasting

- **TASTING NOTE** Of a light yellow colour, this Chablis « Chanfleure » 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°