

MIN

CHABLIS "LA CHANFLEURE" 2013

- **REGION** Chablis
- VILLAGE Chablis

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Portlandian and kimmeridgian limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Mechanical

- APPELLATION Chablis
- GRAPE VARIETY Chardonnay

Vinification & Ageing

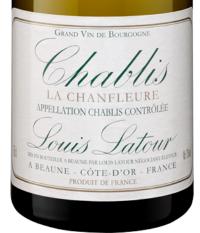
- **FERMENTATION** Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

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 viticultural Burgundy. 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** Our Chablis "La Chanfleure" 2013 has a nice bright pale yellow colour. It offers a floral nose with citronella hints. The mouth is fresh, with a citrus touch and a nice minerality.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish seafood charcuterie.
- Serving temperature 10-12°



MAISON FONDÉE EN 1797