



# Louis Latour

MAISON FONDÉE EN 1797

## CHABLIS "LA CHANFLEURE" 2016

- 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 "tête-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 Chablis "La Chanfleure" 2016 shows a golden color with green reflections. The nose is complex with floral aromas. It is round and very fresh in the mouth with lemon notes. Nice minerality with a saline finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - seafood - charcuterie
- SERVING TEMPERATURE 10-12°

