



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS "LA CHANFLEURE" 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

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 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 This Chablis "La Chanfleure" reveals a bright, clear appearance with green reflections. The expressive nose combines subtle floral aromas with a touch of citrus. On the palate, the attack harmoniously pairs richness with freshness through lovely notes of lemon and grapefruit. The tasting lingers beautifully on a crisp, mineral finish typical of the appellation.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - seafood - charcuterie.
- SERVING TEMPERATURE 10-12°

