



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS 1ER CRU "BEAUROY"

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

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay, limestone and kimmeridgian marl
- AVERAGE YIELD 45hl/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

The Chablis 1er Cru "Beauroy" originates in Chablis, an isolated island of vineyards in the northern section of viticultural Burgundy halfway between Dijon and Paris. The soils of this location are by nature of clay, limestone and kimmeridgian marl.

Wine tasting

- TASTING NOTE It has a wonderful bouquet of fresh fruits, white blossoms and exotic dried fruits which are elegantly accompanied by mineral undertones. It is very ample and longlasting once tasted. To be cellared 6-7 years
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Fish - shellfish - charcuterie
- SERVING TEMPERATURE 12-14°

