



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS 1ER CRU "MONTMAINS"

2009

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

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Portlandian and kimmeridgian limestone.
- AVERAGE YIELD 40 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

Found on mainly kimmeridgian soil, made up of a mixture of clay, chalk and fossilised oyster shells, the Chablis Premier Cru vineyard of "Montmains" is widely regarded as one of the best Premier Cru Chablis. The soil particular to this region combined with the unique microclimate gives the wine its very specific flavour.

Wine tasting

- TASTING NOTE Clean pale yellow and revealing a pretty nose of acacia flower and honey this Chablis premier cru is round and fruity on tasting with a lovely minerality on the finish. Tasted May 2011
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - charcuterie.
- SERVING TEMPERATURE 12-14°

