



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS 2005

- 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

Chablis is an isolated island of vineyards in the northern section of wine-producing Burgundy halfway between Dijon and Paris. Maison Louis Latour's Chablis is the ultimate expression of what the noble Chardonnay grape is capable of on the region's famous Kimmeridgian limestone slopes. The wine is perfumed, lively, clean and steely-tasting with a crisp finish.

Wine tasting

- TASTING NOTE A beautiful golden robe, a lively wine with fresh citric aromas, especially lemon. More mineral notes come to the forth. A wine that is ready to drink now. Tasted January 2007
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - seafood - charcuterie.
- SERVING TEMPERATURE 10-12°

Press review

Chablis 2005 - Jancis Robertson - January 2007 - 15.5/20

