



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS

2008

- 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 Chablis 2008 is pale yellow and exhibits expressive floral notes such as hawthorn. On the palate, the floral character is complemented by mineral notes, such as flint. This wine reveals an aromatic power that is pleasant and long. Can be tasted now but will fully divulge its character in the next two years. Tasted July 8th, 2009.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - seafood - charcuterie.
- SERVING TEMPERATURE 10-12°

