



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS

2010

- REGION Chablis
- APPELLATION Chablis
- VILLAGE 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 The 2010 Chablis presents itself in a beautiful brilliant pale gold color. The nose is floral and the mouth is fresh with nice notes of citrus fruits. Beautiful minerality in the finish. Tasted July 2011.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - seafood - charcuterie.
- SERVING TEMPERATURE 10-12°

Press review

Chablis 2010 - Wine Spectator - November 2012 - 86/100

