



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS GRAND CRU "BOUGROS"

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Portlandian and kimmeridgian limestone
- AVERAGE YIELD 40hl/ha
- HARVEST Hand picked

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 Grand Cru "Bougros" 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 This white wine will delight you with its intense aromas of white blossoms and dried fruits that are in perfect harmony with its light mineral undertones. It is powerful and longlasting on the palate. To be cellared between 6-7 years
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Shellfish - oysters - fish - foie gras
- SERVING TEMPERATURE 12-14°

