



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS "LA CHANFLEURE" 2009

- 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

La Chanfleure is an old word used synonymously with "tête-vin", it is actually the pipette used by the cellarmen to take some wine from the barrel to taste it during the vinification. We chose to link the term "La Chanfleure" to some of our wines in order to assign them an additional recognition element. Chablis is an isolated island of vineyards in the northern section of viticultural Burgundy. Maison Louis Latour's Chablis "La Chanfleure" is the ultimate expression of what the Chardonnay grape is capable of on the region's famous kimmeridgian limestone slopes.

Wine tasting

- TASTING NOTE Pale yellow in colour this Chablis has an expressive bouquet with aromas of white flowers. On tasting, the wine is balanced, lively and has a fine minerality melded with delicious flavours of grapefruit. Very fresh with a lasting finish on the palate. Tasted September 2010.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - seafood - charcuterie.
- SERVING TEMPERATURE 10-12°

