



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS "LA CHANFLEURE" 2024

- 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

La Chanfleure is an old word used synonymously with "tâte-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 Bourgogne's wine region. 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 A brilliant pale yellow with green highlights, Chablis "La Chanfleure" 2024 reveals citrus and lime-blossom aromas on the nose. Round and fresh on the palate, with hints of lemon. Long on the palate, with a mineral finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - seafood - charcuterie.
- SERVING TEMPERATURE 10-12°

