Louis Latour

MAISON FONDÉE EN 1797

Chablis 1er Cru
2015

- **Region** Chablis
- **Village** Chablis
- **Appellation** Chablis Premier Cru
- **Grape variety** Chardonnay

The Vine

- **Average vine age** 35 years
- **Soil** Portlandian and Kimmeridgian limestone.
- **Average yield** 40 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 viticultural Burgundy halfway between Dijon and Paris. Despite its enormous hectarage and output, the area of Chablis now produces less than 5% of what it did a hundred years ago. The lower yields and improved viticultural practices have made this wine a perrenial favourite. Maison Louis Latour selects sections of vineyards within Premier Cru appellations so that the quality of the fruit is guaranteed year after year.

Wine tasting

- **Tasting Note** Our Chablis 1er Cru 2015 has a pale yellow colour with green lights. The nose reveals fresh cherry-plum and honeysuckle notes. The mouth is round and gourmet with aromas of almond paste. Very nice freshness on the finish.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Shellfish - fish - charcuterie.
- **Serving temperature** 12-14°