



Louis Latour

MAISON FONDÉE EN 1797

CHABLIS 1ER CRU "FOURCHAUME" 2022

- 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 - 10 months in stainless steel vats.

Description

Robert Parker has said of Chablis Premier Cru "Fourchaume" that this is a Premier Cru many feel should be elevated to Grand Cru status. The wine has a striking power and elegance which is quite exceptional. This is gained from elevated southeastern facing slopes exposing the vineyard to a great deal of sunshine and slightly warmer temperatures than any other Premier Cru vineyard.

Wine tasting

- TASTING NOTE Pale yellow in color, our Chablis 1er Cru "Fourchaume" 2022 reveals a nose of white fruit and fresh almond. On the palate, we find vanilla and citrus aromas, especially grapefruit. Nice freshness.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - charcuterie.
- SERVING TEMPERATURE 12-14°

