



# Louis Latour

MAISON FONDÉE EN 1797

## CHABLIS GRAND CRU "VAUDÉSIR"

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

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Portlandian and kimmeridgian limestone
- AVERAGE YIELD 35 hl/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 "Vaudésir" 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. "Vaudésir" is situated in the centre of the Chablis hills, between the Grand Crus of "Grenouilles" and "Preuses" overlooking the Serein river. The wine produced from this 14.71 hectare vineyard is widely regarded as one of the best Chablis Grand Cru.

### *Wine tasting*

- TASTING NOTE The kimmeridgian clay sub-soil gives the wine its authentic steeliness. The wine is also rich and concentrated, ripe and spicy while always keeping its definition and finesse. It ages into a wine of noble complexity.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Shellfish - oysters - foie gras - fish
- SERVING TEMPERATURE 12-14°

