



# Louis Latour

MAISON FONDÉE EN 1797

## CHABLIS "LA CHANFLEURE" 2014

- 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 With a pale yellow color and green glints, our Chablis "La Chanfleure" 2014 reveals a floral nose and citrus fruits notes. Well-balanced on the palate, this wine offers lemon and fresh almond aromas with a lively finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - seafood - charcuterie
- SERVING TEMPERATURE 10-12°

