



# Louis Latour

MAISON FONDÉE EN 1797

## CHABLIS 1ER CRU

2019

- REGION Chablis
- APPELLATION Chablis Premier Cru
- VILLAGE Chablis
- 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 hectareage 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 perennial 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 2019 displays a pale yellow hue and offers yellow fruits, peach and fresh almond aromas on the nose - with hint of fresh butter. It has a nice roundness on the palate along with vanilla and yellow fruits notes. The finish is fresh and mineral.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - charcuterie.
- SERVING TEMPERATURE 12-14°

