



Bin No:
0211

Wine: **Chablis 2014 Vt**

Country: *France*

Region: *Chablis*

Village: *Chablis*

Appellation: *Chablis*

Producer: *Maison Latour*

Vintage: *2014 Vt*

Colour: *White*

Grape Variety: *100% Chardonnay*

Status: *Still, Organic Viticulture*

Allergens: *contains sulphites*

Dry/Sweet: *1 (1 is dry, 7 is very sweet)*

abv: *13.0% - bottle size: 75cl*



Tasting Note:

With a pale yellow colour and green glints, this Louis Latour Chablis 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.

Winery information:

Chablis is an isolated island of vineyards in the northern section of wine-producing Burgundy halfway between Dijon and Paris. Maison Louis Latour's Chablis is the ultimate expression of what the noble Chardonnay grape is capable of on the region's famous kimmeridgian limestone slopes. The wine is perfumed, lively, clean and steely-tasting with a crisp finish.

*The soil in the vineyards of Chablis is of clay and Portlandian and kimmeridgian limestone
The average age of the vines are 30 years with an average yield of 45 hl/ha.
Harvested by machine*

Vinification:

*Maison Louis Latour has always been careful to select those wines vinified in a traditional manner,
Fermentation takes place in stainless steel vats, temperature controlled with complete malolactic fermentation
Ageing takes 8 to 10 months in stainless steel vats.
Cellaring Potential 2 - 3 years*

Food Recommendation:

*Serving temperature 10 -12°
Shellfish – seafood – charcuterie*

