



Bin No:

0212

<i>Wine:</i>	<i>Chablis Mountmains 1^{er} Cru 2014 Vt</i>
<i>Country:</i>	<i>France</i>
<i>Region:</i>	<i>Chablis</i>
<i>Village:</i>	<i>Chablis</i>
<i>Appellation:</i>	<i>Chablis Premier Cru</i>
<i>Producer:</i>	<i>Maison Latour</i>
<i>Vintage:</i>	<i>2014 Vt</i>
<i>Colour:</i>	<i>White</i>
<i>Grape Variety:</i>	<i>100% Chardonnay</i>
<i>Status:</i>	<i>Still, Organic Viticulture</i>
<i>Allergens:</i>	<i>contains sulphites</i>
<i>Dry/Sweet:</i>	<i>1 (1 is dry, 7 is very sweet)</i>
	<i>abv: 13.0% - bottle size: 75cl</i>



Tasting Note:

Louis Latour Chablis 1er Cru "Montmains" 2014 is shimmering pale yellow in colour. It has a complex nose with aromas of toasted bread, white flowers and vanilla. Vanilla is also found in the mouth with saline notes. Ample and round, it has a nice mineral tension on the finish.

Winery information:

Chablis is an isolated island of vineyards in the northern section of wine-producing Burgundy halfway between Dijon and Paris.

Found on mainly kimmeridgian soil, made up of a mixture of clay, chalk and fossilised oyster shells, the Chablis Premier Cru vineyard of "Montmains" is widely regarded as one of the best Premier Cru Chablis. The soil particular to this region combined with the unique microclimate gives the wine its very specific flavour. The average age of the vines are 35 years with an average yield of 40 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 5 - 7 years

Food Recommendation:

*Serving temperature 12 -14°
Shellfish – seafood – charcuterie*

