



Louis Latour Agencies

Chablis Premier Cru Montmains

Louis Latour

Vintage	2015
Country of Origin	France
Region	Chablis
Grape varieties	Chardonnay

Wine description

The Chablis region is an isolated group of vineyards in the north of Burgundy halfway between Dijon and Paris. Found on mainly Kimmeridgian soil, made up of a mixture of clay, chalk and fossilised oyster shells, the Premier Cru vineyard of Montmains is widely regarded as one of the best Premier Cru Chablis.

Tasting note

With a pale yellow colour, Chablis 1er Cru 'Montmains' 2015 has floral notes of verbena with a slight touch of vanilla. The mouth is ample and round with delicate aromas of peach and apricot.

Vineyard information

Average vine age	35 years old
Soil composition	Portlandian and Kimmeridgian Limestone
Average yield (hl/ha)	40 hl/ha
Harvest type	Machine harvested
Environmental management	Sustainable - ISO 14001 certified

Winemaking information

De-stemmed	Yes
Fermentation vessel	Stainless steel vats
Fermentation	Full malolactic fermentation
Maturation vessel	Stainless steel vats
Maturation time	8 to 10 months
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	13%
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