



Louis Latour Agencies

Chablis Premier Cru Montmains

Louis Latour

Vintage	2013
Country of Origin	France
Region	Chablis
Grape varieties	Chardonnay

Wine description

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

This wine has a pale yellow color and an intense nose with notes of fresh almond and apricot. On the palate aromas of apricot, lemon and muscat are coming through. It has a lovely minerality and a good length on the finish.

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
Maturation vessel	Stainless steel vats
Maturation time	8 to 10 months
Fining/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	13%
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