



Louis Latour Agencies

Chablis Premier Cru Montmains Louis Latour

Vintage	2014
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 colour and an intense nose with notes of toasted bread, white flowers and vanilla. On the palate more vanilla flavours with saline notes. It is ample and round with 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
Fermentation	Full malolactic fermentation
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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