



# Louis Latour

MAISON FONDÉE EN 1797

## CHAMBERTIN GRAND CRU "CLOS DE BÈZE"

- REGION Côte de Nuits
- APPELLATION Chambertin Grand Cru
- VILLAGE Gevrey-Chambertin
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Chalk and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The history of this vineyard dates back to the year 630 A.D. when it was established by the monks of the Abbey of Bèze. This is one of the oldest vineyards in Burgundy and originally it was enclosed by walls. The soil is composed of fallen rocks which are particularly rich in limestone.

### *Wine tasting*

- TASTING NOTE This small Grand Cru plot produces a wine with a unique flavour of wild fruits, game and spices. On the nose it is rich and concentrated and the finish lingers in the mouth.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game - meat in gravy - mature cheeses
- SERVING TEMPERATURE 16-17°

