



Louis Latour

MAISON FONDÉE EN 1797

CHARMES-CHAMBERTIN GRAND CRU

2012

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Clay, chalk and gravel.
- AVERAGE YIELD 30 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

Situated at the heart of the great wines of the Côte de Nuits, the Charmes-Chambertin is one of the most famous Grand Crus. Its terroir is highly complex which creates a wine that is supple and smooth with a wonderful rich structure. This wine should be kept for several years to allow it to demonstrate its potential and refinement.

Wine tasting

- TASTING NOTE With a deep garnet colour, the Charmes-Chambertin Grand Cru 2012 reveals an attractive nose of cassis, liquorice and cocoa. In the mouth it is delicious and powerful with earthy aromas and an enjoyable persistence on the finish.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Venison stew - roasted female deer with pepper and mashed celery - Soumaintrain cheese - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

- Charmes-Chambertin Grand Cru 2012 - Neil Cammies - U.K - October 2019
- Charmes-Chambertin Grand Cru 2012 - Wine Spectator Insider - Avril 2015 - 94/100
- Charmes-Chambertin Grand Cru 2012 - Burgundy Report - June 2014 - "very pretty"
- Charmes-Chambertin Grand Cru 2012 - Burghound.com - April 2014 - 91/100
- Charmes-Chambertin Grand Cru 2012 - Jancis Robinson - January 2014 - 16/20
- Charmes-Chambertin Grand Cru 2012 - Tim Atkin - February 2014 - 93/100 (UK)

