



Louis Latour

MAISON FONDÉE EN 1797

CLOS SAINT DENIS GRAND CRU

- REGION Côte de Nuits
- VILLAGE Morey-Saint-Denis
- APPELLATION Clos Saint Denis Grand Cru
- GRAPE VARIETY Pinot Noir

The Vine

- SOIL Clay and limestone
- 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

The vineyard of Clos Saint Denis is steeped in history. The plot once belonged to the Chapter of Canons in Vergy. In 1609 an arrangement was reached between the Chapter and the village of Nuits whereby the Canons of the Chapel of Notre-Dame were given permission to build around the chapel and this included the planting of vines. Clos Saint Denis is in the village of Morey Saint Denis situated between Gevrey-Chambertin and Chambolle-Musigny and is one of the most highly-esteemed Grand Cru vineyards of the Côte de Nuits. The vineyards lie on the middle of the slope which ensure good exposition, draining and ideal soil composition.

Wine tasting

- TASTING NOTE An elegant wine with a ruby colour, this wine demonstrates a good harmony between nose and mouth. On the nose it is very aromatic and powerful with fruity aromas, most notably of redcurrants. On the palate it has a good structure and is rounded with a good length.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game - rib-eye steak - roasted lamb - veal with morels - mature cheeses
- SERVING TEMPERATURE 16-17°

