



Louis Latour

MAISON FONDÉE EN 1797

GEVREY-CHAMBERTIN 1^{ER} CRU "LAVAUT SAINT-JACQUES" 2006

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

The Vine

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

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Located about 10 km from Dijon, Gevrey-Chambertin is one of the finest wine villages of the Côte de Nuits. In 1847 Gevrey-Chambertin was the first village of the Côte d'Or to join the village name with its best Grand Crus name - hence 'Gevrey-en-Montagne' became 'Gevrey-Chambertin'. Planted only with Pinot Noir, here we can find the complete hierarchy of the Burgundian appellations: to the north the Premiers Crus and to the South the Grand Crus. Gevrey-Chambertin "Lavaut Saint-Jacques" is one of the most powerful Premiers Crus of Gevrey-Chambertin, this vineyard is very well exposed on the hillside. "Lavaut" is the name of a locality, next to the "Clos St. Jacques", which explains the second part of the name of this climate.

Wine tasting

- TASTING NOTE With a dark ruby colour, the Gevrey-Chambertin 1er Cru « Lavaut St Jacques » 2006 is upfront and expressive on the nose. Aromas of ripe cherries accompany distinct vanilla notes. In the mouth the wine is round and nicely structured with a peppery touch on the back-palate. The wine has power and lingers beautifully on the tongue. An impressive wine which needs to be left at least 4-5 years to evolve. Tasted July 2009.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef - venison stew - mature cheeses
- SERVING TEMPERATURE 15-17°

