



# Louis Latour

MAISON FONDÉE EN 1797

## GEVREY-CHAMBERTIN 1<sup>ER</sup> CRU "LAVAUT SAINT-JACQUES" 2008

- REGION Côte de Nuits
- VILLAGE Gevrey-Chambertin
- APPELLATION Gevrey-Chambertin Premier Cru
- 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 Our Gevrey-Chambertin 1er Cru "Lavaut Saint-Jacques" 2008 is black cherry coloured with a discreet nose revealing light minty and grilled notes. On tasting cherry-stone and liquorice flavours harmonise beautifully. Lovely tannic structure.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef - venison stew - mature cheeses
- SERVING TEMPERATURE 15-17°

