



# Louis Latour

MAISON FONDÉE EN 1797

## GEVREY-CHAMBERTIN 1<sup>ER</sup> CRU "LES CAZETIERS" 2007

- 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 32 hl/ha
- 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 ten kilometres from Dijon, Gevrey-Chambertin is one of the finest wine villages of the Côte de Nuits. In 1847 Only planted with Pinot Noir, Gevrey-Chambertin was the first village of the Côte d'Or to combine the village name with that of its best Grand Cru, hence Gevrey-en-Montagne became Gevrey-Chambertin. Les Cazetiers, recorded as Castiers in 1855, is located next to the Castle at the top of the hill allowing it to benefit from maximum exposure to the sun in the early hours of the day. The name Castiers means fortified place.

### *Wine tasting*

- TASTING NOTE This wine is deep ruby in color. Red fruits, notably cherries, mix with hints of toasted underbrush. In the mouth, Gevrey-Chambertin « Cazetiers » 2007 is rich and powerful, offering distinct aromatic complexity. With a lovely persistence on the palate, this is an elegant and promising wine that will open up superbly in a few years. Tasted July 8th, 2009.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef - venison stew - mature cheeses
- SERVING TEMPERATURE 15-17°

### *Press review*

Gevrey-Chambertin 1er Cru "Cazetiers" 2007 - Wine Spectator Online - 2010 - 89/100  
Gevrey-Chambertin 1er Cru "Cazetiers" 2007 - Decanter magazine - April 2010 - 3 stars  
Gevrey-Chambertin 1er Cru "Cazetiers" 2007 - Burghound.com - April 2009 - 89/100

