



# Louis Latour

MAISON FONDÉE EN 1797

## GEVREY-CHAMBERTIN 1<sup>ER</sup> CRU "LES CAZETIERS" 2011

- 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 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 With a deep ruby-red colour, Gevrey-Chambertin 1er Cru 'Les Cazetiers' 2011 exhibits aromas of blackcurrant, pepper and cloves accompanied by discreet woody notes. On the palate it is full-bodied, with notes of fresh raspberries, liquorice and some hints of toasting. The tannins are silky - a very elegant wine.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef - venison stew - mature cheeses
- SERVING TEMPERATURE 15-17°

### *Press review*

Gevrey-Chambertin 1er Cru "Les Cazetiers" 2011 - Wine Enthusiast - September 2014 - 91/100  
Gevrey-Chambertin 1er Cru "Les Cazetiers" 2011 - Jancis Robinson - February 2013 - 16/20  
Gevrey-Chambertin 1er Cru "Cazetiers" 2011 - Tim Atkin 2011 Burgundy Special Report - UK - 92/100

