



Louis Latour

MAISON FONDÉE EN 1797

GEVREY-CHAMBERTIN

2006

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Chalk and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 20% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Situated about 10 Km from Dijon, Gevrey-Chambertin is one of the finest viticultural 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 that of one of its Grand Crus - hence 'Gevrey-en-Montagne' became 'Gevrey-Chambertin. Planted only with Pinot Noir, here one finds the complete hierarchy of the Burgundian appellations: to the north, the premiers crus and to the south the grand crus. The village appellations are gathered on the bottom of the slope. The sparse and pebbly limestone-rich brown-red soils give Gevrey-Chambertin wines power and body. A great Côte de Nuits classic!

Wine tasting

- TASTING NOTE This dark, brooding Pinot overwhelms the nose with cassis and fresh raspberry. The palate has a refined texture, ripe and supple tannins, good depth, fleshy ripe fruit and just a touch of spice.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Hare stew - venison - mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Gevrey-Chambertin 2006 - TheFineWineTimes.com - February 11th, 2010 - "Nice weight"
Gevrey-Chambertin 2006 - Wine Spectator - May 2009 - 89/100

