



# Louis Latour

MAISON FONDÉE EN 1797

## MAZIS-CHAMBERTIN GRAND CRU "CUVÉE MADELEINE COLLIGNON" - HOSPICES DE BEAUNE

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

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 30 hl/ha
- HARVEST Hand-picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

This magnificent parcel of Grand Cru was offered to the Hospices in 1976 by Jean Collignon and named in memory of his mother. It is found at the heart of the hillside in the Mazis Hauts, on the same slope as the Chambertin Clos de Bèze, a neighbouring parcel. More than two thirds of the Cuvée come from old vines planted in 1947. This no doubt contributes to the remarkable density of the wine, to the silkiness of its tannins, as well as its length on the palate, which is regularly exceptional.

### *Wine tasting*

- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Venison stew - roasted deer with pepper and mashed celery - mature cheeses
- SERVING TEMPERATURE 16-17°

