



Louis Latour

MAISON FONDÉE EN 1797

CHARMES-CHAMBERTIN GRAND CRU 2015

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Clay, chalk and gravel.
- 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

Situated at the heart of the great wines of the Côte de Nuits, the Charmes-Chambertin is one of the most famous Grand Crus. Its terroir is highly complex which creates a wine that is supple and smooth with a wonderful rich structure. This wine should be kept for several years to allow it to demonstrate its potential and refinement.

Wine tasting

- TASTING NOTE The Grand Cru Charmes-Chambertin 2015 reveals a pretty garnet robe with purple reflections. The complex nose offers aromas of blackcurrant, blackberry, and more spicy and roasted notes of toast, almond, clove and Madagascar pepper. On the palate, this wine is powerful with spicy notes and has intense and persistent finish.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Venison stew - roasted female deer with pepper and mashed celery - Soumaintrain cheese - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

Charmes-Chambertin Grand Cru 2015 - Wine Spectator - July 2017 - 95/100
Charmes-Chambertin Grand Cru 2015 - James Suckling - Avril 2017 - 99/100
Charmes-Chambertin Grand Cru 2015 - Jancis Robinson - January 2017 - 17.5+/20

