



Louis Latour

MAISON FONDÉE EN 1797

CLOS VOUGEOT GRAND CRU 2024

- **REGION** Côte de Nuits
- **VILLAGE** Vougeot

- **APPELLATION** Clos Vougeot Grand Cru
- **GRAPE VARIETY** Pinot Noir



The Vine

- **AVERAGE VINE AGE** 40 years
- **SOIL** Clay, chalk, and gravel.
- **AVERAGE YIELD** 35 hl/ha
- **HARVEST** Hand picked

Vinification & Ageing

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

Description

Starting in the XIIth century the Cistercian monks of Citeaux, owners of Clos Vougeot, cultivated vines here. They built the winery with four oak presses and a large cellar with capacity for 2000 barrels of wine. In the XVth century the "grand manoir" was built in the middle of the Clos and in the XIXth century all the buildings were restored by Léonce Bocquet. Clos Vougeot is the largest Grand Cru in Burgundy with 52 hectares of vines and over 80 different owners. The Clos itself is subdivided into many different plots.

Wine tasting

- **TASTING NOTE** Adorned with a superb deep ruby colour, our Clos Vougeot 2024 offers a complex nose with notes of undergrowth, cloves and blackberry. The palate is suave, with licorice and blackberry again. Tannic finish with good persistence.
- **CELLARING POTENTIAL** 15-20 years
- **FOOD PAIRING** Game - rib-eye steak - roasted lamb - veal with morels - mature cheeses.
- **SERVING TEMPERATURE** 16-17°