



# Louis Latour

MAISON FONDÉE EN 1797

## GEVREY-CHAMBERTIN

2005

- 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 Astounding animal notes combined with aromas of wild black berries including black currant make this a grand wine. Once on the palate we get liquorice notes that charm the palate. Very elegant, this wine will evolve divinely in the next six to seven years and should be enjoyed at the end of this period. Tasted January 2007
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Hare stew - venison - mature cheeses.
- SERVING TEMPERATURE 14-15°

### *Press review*

Gevrey-Chambertin 2005 - The Austin Times - January 2011 - "Long and elegant"

