



# Louis Latour

MAISON FONDÉE EN 1797

## CHARMES-CHAMBERTIN GRAND CRU

2003

- 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 Charmes-Chambertin Grand Cru is characterized by an intense ruby colour and aromas of small red fruits. In the mouth, it is an airy wine with woody notes and a lot of freshness on the 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 2003 - Wine Spectator - May 31st, 2006 - 88/100

