



# Louis Latour

MAISON FONDÉE EN 1797

## CLOS DE LA ROCHE GRAND CRU

- REGION Côte de Nuits
- VILLAGE Morey-Saint-Denis
- APPELLATION Clos de la Roche Grand Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Clay, chalk, and limestone.
- AVERAGE YIELD 35 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*

Clos de la Roche is a small plot of land between Morey-Saint-Denis and Gevrey-Chambertin. Not far from this area there used to be a quarry exploiting the bedrock, hence the name "Clos de la Roche". In Robert Parker's opinion this Grand Cru produces some of the greatest wines in Burgundy.

### *Wine tasting*

- TASTING NOTE This wine is rich and full with powerful flavours of black fruits and ripe cherries. There is a distinctive oak flavour which enhances the style of the wine, making it a superb Burgundy of great elegance.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game - meat in gravy - mature cheeses.
- SERVING TEMPERATURE 16-17°

