



Louis Latour

MAISON FONDÉE EN 1797

GEVREY-CHAMBERTIN 1^{ER} CRU "LAVAUT SAINT-JACQUES" 2011

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Chalk and limestone
- AVERAGE YIELD 35 ha/hl
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Located about 10 km from Dijon, Gevrey-Chambertin is one of the finest wine 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 its best Grand Crus name - hence 'Gevrey-en-Montagne' became 'Gevrey-Chambertin'. Planted only with Pinot Noir, here we can find the complete hierarchy of the Burgundian appellations: to the north the Premiers Crus and to the South the Grand Crus. Gevrey-Chambertin "Lavaut Saint-Jacques" is one of the most powerful Premiers Crus of Gevrey-Chambertin, this vineyard is very well exposed on the hillside. "Lavaut" is the name of a locality, next to the "Clos St. Jacques", which explains the second part of the name of this climate.

Wine tasting

- TASTING NOTE Of a lovely garnet colour, the Gevrey-Chambertin 1er Cru « Lavaux Saint Jacques » 2011 reveals a nose of grilled almonds, cherries and redcurrants. In the mouth, the aromas of cherry remain, accompanied by notes of blackcurrant and liquorice. It is an elegant wine with great freshness on the finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef - venison stew - mature cheeses
- SERVING TEMPERATURE 15-17°

Press review

Gevrey-Chambertin 1er Cru "Lavaut St-Jacques" 2011 - Wine Spectator - June 2014 - 92/100

