



# Louis Latour

MAISON FONDÉE EN 1797

## CHAMBERTIN GRAND CRU "CUVÉE HÉRITIERS LATOUR" 1997

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

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Bajocian limestone base, chalky topsoil with gravel and clay
- 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*

At the heart of a constellation of Grands Crus from Côte de Nuits is to be found Le Chambertin. The terroir of Chambertin is legendary for its exceptional richness due to a geological phenomenon called an alluvial fan. This deeply complex terroir is characterized by brown calcareous soils. It breeds a powerful and complex wine with a long ageing potential, combining the robustness of Pinot Noir and the taste of the "terroir". At the end of the 19th century the Latour family acquired 0.81 hectares in the Chambertin Grand Cru appellation, forming a beautiful parcel extending from the top to the bottom of the hillside, closer to that of Latricières rather than Clos de Bèze. We took the name of Chambertin "Cuvée Héritiers Latour", as the parcel has been passed down through the generations of Latour family descendants.

### *Wine tasting*

- TASTING NOTE "The dark ruby-colored 1997 Chambertin has spicy, blackberry, and cinnamon-laced aromas. It is dense concentrated, well-extracted, masculine, and broad-shouldered. This is a medium to full-bodied, thick, chocolate, mocha and cassis-crammed wine." 90+ points. Wine Advocate - Robert Parker
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Venison stew - roasted female deer with pepper and mashed celery - Soumaintrain cheese
- SERVING TEMPERATURE 16-17°

