



# Louis Latour

MAISON FONDÉE EN 1797

## CHAMBERTIN GRAND CRU "CUVÉE HÉRITIERS LATOUR"

1999

- 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 Grand Crus from Côte de Nuits is 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 Medium to dark scarlet and garnet red colour. The nose is reminiscent of cherries, violets and blackberries, plump and rich with hints of chocolate and coffee. Harmonious and complex, with elegant, integrated oak and ripe cassis and black cherry fruit. Concentrated and powerful, this medium to full bodied wine has sweet, supple tannins, highly structured and a persistent length.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Venison stew - roasted deer with pepper and mashed celery - Soumaintrain cheese.
- SERVING TEMPERATURE 16-17°

