



# Louis Latour

MAISON FONDÉE EN 1797

## CHARMES-CHAMBERTIN GRAND CRU

2008

- 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 dark ruby-red colour of the Charmes-Chambertin perfectly accompanies the cherry aromas. In the mouth there exists a touch of oak which is very pleasant. This Grand Cru is attractively structured, very promising and will be tasting beautifully in a few years.
- 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 2008 - Wine Enthusiast - December 2010 - 92/100  
Charmes-Chambertin Grand Cru 2008 - Burghound.com - April 2010 - 89/100

