



Louis Latour

MAISON FONDÉE EN 1797

CLOS DE LA ROCHE GRAND CRU 2005

- 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 An astounding wine that will enchant you with its intensity and richness. The 2005 "Clos de la Roche" reveals delicious aromas of black fruits, with hints of vanilla and caramel. It has refined tannins and promises great enjoyment after several years of cellaring.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game - meat in gravy - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

- Clos de la Roche Grand Cru 2005 - Wine Spectator - Oct 2007 - 95/100
- Clos de la Roche Grand Cru 2005 - Wine Spectator Insider - July 2007 - 95/100
- Clos de la Roche Grand Cru 2005 - Wine Advocate - May 2007 - 90/100

