



# Louis Latour

MAISON FONDÉE EN 1797

## CLOS VOUGEOT GRAND CRU

2010

- REGION Côte de Nuits
- VILLAGE Vougeot
- APPELLATION Clos Vougeot Grand Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Clay, chalk, and gravel.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional open-vats fermentation
- AGEING 10 to 12 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Starting in the XIIth century the Cistercian monks of Citeaux, owners of Clos Vougeot, cultivated vines here. They built the winery with four oak presses and a large cellar with capacity for 2000 barrels of wine. In the XVth century the "grand manoir" was built in the middle of the Clos and in the XIXth century all the buildings were restored by Léonce Bocquet. Clos Vougeot is the largest Grand Cru in Burgundy with 52 hectares of vines and over 80 different owners. The Clos itself is subdivided into many different localities.

### *Wine tasting*

- TASTING NOTE The 2010 Clos Vougeot has an intense ruby red colour with a very expressive aroma of blackcurrant, moka, star anise and liquorice. On tasting, it is round, rich and supple with a beautiful finish. This is one to keep.
- CELLARING POTENTIAL 15-20 years
- FOOD PAIRING Game - rib-eye steak - roasted lamb - veal with morels - mature cheeses.
- SERVING TEMPERATURE 16-17°

### *Press review*

- Clos Vougeot Grand Cru 2010 - Burghound.com - April 2012 - 92/100
- Clos Vougeot Grand Cru 2010 - Burghound.com - April 2014 - 91/100
- Clos Vougeot Grand Cru 2010 - Wine Spectator - October 2013 - 91/100
- Clos de Vougeot Grand Cru 2010 - Wine Enthusiast - November 2012 - 92/100

