Louis Latour

MAISON FONDÉE EN 1797

# Clos Vougeot Grand Cru
## 2016

- **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** Our Clos Vougeot Grand Cru 2016 is characterized by a garnet colour. This wine presents a complex bouquet of red fruits (blackcurrant, violet). The mouth reveals aromas of mocha, blackcurrant, pepper and chlorophyll. Beautiful length in the mouth.
- **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 2016 - Wine Spectator - USA - February 2019 - 96/100

Clos Vougeot Grand Cru 2016 - William Kelley, Wine Advocate (USA) - January 2019 - 92+/100

Clos Vougeot Grand Cru 2016 - April 2018 - Burghound.com - 91/100