Louis Latour

MAISON FONDÉE EN 1797

Gevrey-Chambertin
2015

- **Region** Côte de Nuits
- **Village** Gevrey-Chambertin
- **Appellation** Gevrey-Chambertin
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 30 years
- **Soil** Chalk and limestone.
- **Average yield** 40 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open vats
- **Ageing** 10 to 12 months ageing in oak barrels, 20% new
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

Situated about 10 Km from Dijon, Gevrey-Chambertin is one of the finest viticultural villages of the Côte de Nuits. In 1847 Gevrey-Chambertin was the first village of the Côte d'Or to join the village name with that of one of its Grand Crus - hence 'Gevrey-en-Montagne' became 'Gevrey-Chambertin. Planted only with Pinot Noir, here one finds the complete hierarchy of the Burgundian appellations: to the north, the premiers crus and to the south the grand crus. The village appellations are gathered on the bottom of the slope. The sparse and pebbly limestone-rich brown-red soils give Gevrey-Chambertin wines power and body. A great Côte de Nuits classic!

Wine tasting

- **Tasting Note** Our Gevrey-Chambertin reveals aromas of lightly-wooded blackcurrant. On the palate blackcurrant and liquorice blend beautifully and are accompanied by a slight peppery finish, enhanced by silky tannins.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Hare stew - venison - mature cheeses.
- **Serving temperature** 14-15°

Press review

Gevrey-Chambertin 2015 - Wine Enthusiast - November 2017 - 91/100
Gevrey-Chambertin 2015 - Wine Spectator - October 2017 - 92/100
Gevrey-Chambertin 2015 - Burghound.com - April 2017 - 90/100