



Louis Latour

MAISON FONDÉE EN 1797

LATRICIÈRES-CHAMBERTIN GRAND CRU

2011

- REGION Côte de Nuits
- VILLAGE Gevrey-Chambertin
- APPELLATION Latricières-Chambertin Grand Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Bajocian limestone base, chalky topsoil with gravel and clay.
- 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

Latricières-Chambertin is a 7.4 hectare parcel of vines found south of Chambertin on shallow stony soil. It is therefore very easy to reach the limestone rock layer beneath. The name 'Latricières' comes from the Latin 'latericum' 'slope which alludes to the slope of the land favourable to vine-growing. Latricières-Chambertin Grand Cru has characteristics similar to that of Chambertin but it is a lighter style of wine. The history of the Cru suggests it began to be cultivated in 1508, and its name means "the small miracle".

Wine tasting

- TASTING NOTE The Grand Cru Latricières-Chambertin 2011 is of an intense ruby red colour. On the nose, it reveals aromas of coffee, undergrowth and cherries with a smoky touch. It is deliciously ethereal in the mouth with notes of cherry. On the finish it is peppery and lightly woody.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Venison stew - roasted female deer with pepper and mashed celery - mature cheeses.
- SERVING TEMPERATURE 16-17°

