



Louis Latour

MAISON FONDÉE EN 1797

CHARMES-CHAMBERTIN GRAND CRU

2016

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Clay, chalk and gravel.
- AVERAGE YIELD 30 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

Situated at the heart of the great wines of the Côte de Nuits, the Charmes-Chambertin is one of the most famous Grand Crus. Its terroir is highly complex which creates a wine that is supple and smooth with a wonderful rich structure. This wine should be kept for several years to allow it to demonstrate its potential and refinement.

Wine tasting

- TASTING NOTE The Grand Cru Charmes-Chambertin 2016 reveals a beautiful garnet color. The nose is dense offering aromas of blueberry, nutmeg and smoke notes. The mouth is ample and fresh unveiling notes of licorice and black fruits. A fleshy and tasty wine with delicious persistence.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Venison stew - roasted female deer with pepper and mashed celery - Soumaintrain cheese - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

Charmes-Chambertin Grand Cru 2016 - Wine Spectator - May 2018 - 95/100

Charmes-Chambertin Grand Cru 2016 - Inside Burgundy, Jasper Morris - January 2018 - 92-94/100

