



# Louis Latour

MAISON FONDÉE EN 1797

## CLOS DE LA ROCHE GRAND CRU 2016

- **REGION** Côte de Nuits
- **VILLAGE** Morey-Saint-Denis
- **APPELLATION** Clos de la Roche Grand Cru
- **GRAPE VARIETY** Pinot Noir

### *The Vine*

- **AVERAGE VINE AGE** 40 years
- **SOIL** Clay, chalk, and limestone.
- **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*

Clos de la Roche is a small plot of land between Morey-Saint-Denis and Gevrey-Chambertin. Not far from this area there used to be a quarry exploiting the bedrock, hence the name "Clos de la Roche". In Robert Parker's opinion this Grand Cru produces some of the greatest wines in Burgundy.

### *Wine tasting*

- **TASTING NOTE** Our Clos de la Roche Grand Cru 2016, of a deep ruby red colour, reveals a complex nose combining notes of cherry and fresh almond. In mouth, this ample wine with silky tannins, offers interesting aromas of licorice and blackcurrant.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Game - meat in gravy - mature cheeses.
- **SERVING TEMPERATURE** 16-17°

