



# Louis Latour

MAISON FONDÉE EN 1797

## CLOS VOUGEOT GRAND CRU

2009

- REGION Côte de Nuits
- APPELLATION Clos Vougeot Grand Cru
- VILLAGE Vougeot
- 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 Cîteaux, 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 Dark ruby red with a powerful bouquet of cassis and liquorice. This is a big wine with great potential and will become a true classic. Tasted November 2010.
- 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 de Vougeot Grand Cru 2009 - Jancis Robinson - January 2011 - 16/20  
Clos Vougeot Grand Cru 2009 - Wine Enthusiast - October 2011 - 92/100  
Clos Vougeot Grand Cru 2009 - Burghound.com - May 2011 - 92/100

