



# Louis Latour

MAISON FONDÉE EN 1797

## CLOS VOUGEOT GRAND CRU

- REGION Côte de Nuits
- VILLAGE Vougeot
- APPELLATION Clos Vougeot Grand Cru
- 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 This wine's intense colour is balanced against a delicate nose with hints of mushroom and toasted oak. The flavours of wild fruit, truffles and vanilla are supported by a backbone of tannin which makes the wine stylish and elegant.
- CELLARING POTENTIAL 15-20 years
- FOOD PAIRING Game - rib-eye steak - roasted lamb - veal with morels - mature cheeses.
- SERVING TEMPERATURE 16-17°

