



# Louis Latour

MAISON FONDÉE EN 1797

## GEVREY-CHAMBERTIN 1ER CRU

2001

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

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Clay 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, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Situated about 10 Km from Dijon, Gevrey-Chambertin is one of the finest viticultural villages of the Côte de Nuits. In 1847 Gevrey-Chambertin was the first village of the Côte d'Or to join the village name with that of one of its Grand Crus - hence 'Gevrey-en-Montagne' became 'Gevrey-Chambertin. Planted only with Pinot Noir, here one finds the complete hierarchy of the Burgundian appellations: to the north, the premiers crus and to the south the grand crus. The name of Gevrey village changed during the early part of the 20th century when the local inhabitants elected to add the name of their most famous wine, the Chambertin, to its existing name.

### *Wine tasting*

- TASTING NOTE The Gevrey-Chambertin 1er Cru 2001 reveals intense aromas of red fruits, along with notes of vanilla and spices. In the mouth, it is powerful and has a well-defined structure. The tannins are very well balanced. The flavours keep going back, it lingers deliciously in your mouth. Perfect to drink 2008-2009.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef - venison stew - mature cheeses
- SERVING TEMPERATURE 15-17°

