



Louis Latour

MAISON FONDÉE EN 1797

GEVREY-CHAMBERTIN 1^{ER} CRU "LES CAZETIERS" 2003

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Chalk and limestone
- AVERAGE YIELD 32 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

Located about ten kilometres from Dijon, Gevrey-Chambertin is one of the finest wine villages of the Côte de Nuits. In 1847 Only planted with Pinot Noir, Gevrey-Chambertin was the first village of the Côte d'Or to combine the village name with that of its best Grand Cru, hence Gevrey-en-Montagne became Gevrey-Chambertin. Les Cazetiers, recorded as Castiers in 1855, is located next to the Castle at the top of the hill allowing it to benefit from maximum exposure to the sun in the early hours of the day. The name Castiers means fortified place.

Wine tasting

- TASTING NOTE A bright purple robe, the Gevrey-Chambertin 1er Cru "Les Cazetiers" is fresh on the nose with delicious aromas of fruits and vanilla. With a lengthy palate, it is a full and powerful wine which reveals perfectly balanced tannins. This wine has an excellent potential for cellaring.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef - venison stew - mature cheeses
- SERVING TEMPERATURE 15-17°

