



Louis Latour

MAISON FONDÉE EN 1797

GEVREY-CHAMBERTIN

2013

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Chalk and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 20% 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 village appellations are gathered on the bottom of the slope. The sparse and pebbly limestone-rich brown-red soils give Gevrey-Chambertin wines power and body. A great Côte de Nuits classic!

Wine tasting

- TASTING NOTE Of an intense ruby color, our Gevrey-Chambertin 2013 reveals nice mellow oaky hints and aromas of blackcurrant, mocha and liquorice on the nose. The palate is ample with undergrowth and blackcurrant flavours. Lovely tannins are present on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Hare stew - venison - mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Gevrey-Chambertin 2013 - James Suckling - June 2015 - 90/100
Gevrey-Chambertin 2013 - Burghound.com - April 2015 - 89/100
Gevrey-Chambertin 2013 - Wine Spectator - April 2016 - 90/100

