



# Louis Latour

MAISON FONDÉE EN 1797

## MAZIS-CHAMBERTIN GRAND CRU

- **REGION** Côte de Nuits
- **VILLAGE** Gevrey-Chambertin
- **APPELLATION** Mazis-Chambertin Grand Cru
- **GRAPE VARIETY** Pinot Noir

### *The Vine*

- **AVERAGE VINE AGE** 35 years
- **SOIL** Clay and limestone.
- **AVERAGE YIELD** 30 hl/ha
- **HARVEST** Hand picked

### *Vinification & Ageing*

- **FERMENTATION** Traditional in open vats with complete malolactic fermentation.
- **AGEING** 10 to 12 months ageing in oak barrels, 100% new.
- **BARRELS** Louis Latour cooperage, French oak, medium toasted.

### *Description*

The Mazis-Chambertin is just next to the Chambertin, at the heart of the constellation of Grands Crus from Côte de Nuits. There used to be an ancient hamlet which disappeared around the Middle Ages: in ancient french, 'Mazis' meant 'country houses'. It is an extraordinary red wine, powerful and complex. A wine just waiting to blossom.

### *Wine tasting*

- **TASTING NOTE** This red has intense aromas of wild black berries with hints of musk and undergrowth. It is powerful yet unctuous, thus revealing its harmonious character. Will keep well.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Venison stew - roasted deer with pepper and mashed celery - mature cheeses.
- **SERVING TEMPERATURE** 16-17°

