



Louis Latour

MAISON FONDÉE EN 1797

CHARMES-CHAMBERTIN GRAND CRU

2006

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Clay, Chalk and Gravel
- AVERAGE YIELD 30 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

Situated at the heart of the great wines of the Côte de Nuits, the Charmes-Chambertin is one of the most famous Grands Crus. Its terroir is highly complex which creates a wine that is supple and smooth with a wonderful rich structure. This wine should be kept for several years to allow it to demonstrate its potential and refinement.

Wine tasting

- TASTING NOTE The colour is dark and intense. Cherry and liquorice-scented, this wine unveils aromas of vanilla and spices melted together into a powerful mouth whose finish will delight you with its complexity. This is definitively a grand wine to be cellared.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Venison stew - roasted female deer with pepper and mashed celery - Soumaintrain cheese - mature cheeses
- SERVING TEMPERATURE 16-17°

Press review

Charmes-Chambertin Grand Cru 2006 - Wine Spectator - June 24th, 2008 - 88-91/100

