



Louis Latour

MAISON FONDÉE EN 1797

CHARMES-CHAMBERTIN GRAND CRU

2009

- REGION Côte de Nuits
- VILLAGE Gevrey-Chambertin
- APPELLATION Charmes-Chambertin Grand Cru
- 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 Magnificent ruby red with aromas of mocha, black cherry, blackberry and nutmeg which give way to reveal a wine with roundness, opulence and mellow tannins.
- 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 2009 - Wine Spectator - February 2012 - 90/100
- Charmes-Chambertin Grand Cru 2009 - Wine Enthusiast - October 2011 - "Cellar Selection" - 93/100
- Charmes-Chambertin Grand Cru 2009 - Jancis Robinson - January 2011 - 17/20

