Louis Latour

MAISON FONDÉE EN 1797

Clos Vougeot Grand Cru
2005

- **Region** Côte de Nuits
- **Village** Vougeot
- **Appellation** Clos Vougeot Grand Cru
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 40 years
- **Soil** Clay, chalk, and gravel.
- **Average yield** 35 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional open-vats fermentation
- **Ageing** 10 to 12 months ageing in oak barrels, 100% new
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

Starting in the XIIth century the Cistercian monks of Citeaux, owners of Clos Vougeot, cultivated vines here. They built the winery with four oak presses and a large cellar with capacity for 2000 barrels of wine. In the XVth century the "grand manoir" was built in the middle of the Clos and in the XIXth century all the buildings were restored by Léonce Bocquet. Clos Vougeot is the largest Grand Cru in Burgundy with 52 hectares of vines and over 80 different owners. The Clos itself is subdivided into many different plots.

Wine tasting

- **Tasting Note** An elegant wine, the 2005 Clos Vougeot will seduce you with its delicious flavours of red and black fruits, along with spicy notes and some violet aromas. Full-bodied and well-balanced, it promises great enjoyment after several years of cellaring.
- **Cellaring Potential** 15-20 years
- **Food Pairing** Game - rib-eye steak - roasted lamb - veal with morels - mature cheeses.
- **Serving temperature** 16-17°

Press review

Clos Vougeot Grand Cru 2005 - Wine Enthusiast - August 2008 - 90/100
Clos Vougeot Grand Cru 2005 - Jancis Robinson - January 2007 - 16.5/20
Clos de Vougeot Grand Cru 2005 - Burghound.com - April 2007 - 92/100