



Louis Latour

MAISON FONDÉE EN 1797

CLOS VOUGEOT GRAND CRU

2008

- 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 Cîteaux, 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 localities.

Wine tasting

- TASTING NOTE Highlights of garnet-red run through the deep ruby colour of this Grand Cru. The bouquet is a sweet mix of cherry, liquorice and roasted coffee. This elegant wine needs a few more years of cellaring to be truly enjoyed.
- 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 2008 - Wine Spectator - May 2011 - 92/100
- Clos Vougeot Grand Cru 2008 - Wine Spectator - April 2011 - 92/100
- Clos Vougeot Grand Cru 2008 - Decanter - February 2011 - 18/10
- Clos Vougeot Grand Cru 2008 - Wine Enthusiast - December 2010 - 92/100
- Clos Vougeot Grand Cru 2008 - Allen Meadows' Burghound - April 2010 - 92/100
- Clos Vougeot Grand Cru 2008 - Jancis Robinson - 2010 - 17/20

