Louis Latour

MAISON FONDÉE EN 1797

Clos Vougeot Grand Cru
2011

- **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 localities.

Wine tasting

- **Tasting Note** The Clos Vougeot 2011 has a lovely garnet colour. It has a discreet nose with woody and spicy notes, accompanied by hints of flowers. In the mouth, aromas of blackcurrant and liquorice are released. This wine has superb tannins and a wonderful length in the mouth.
- **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 2011 - Wine Spectator - June 2014- 93/100
Clos Vougeot Grand Cru 2011 - Wine Enthusiast - September 2014 - 93/100
Clos Vougeot Grand Cru 2011 - Wine Spectator Insider - April 2014 - 93/100