



# Louis Latour

MAISON FONDÉE EN 1797

## GEVREY-CHAMBERTIN 1<sup>ER</sup> CRU "LES CAZETIERS" 2005

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

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Chalk and limestone
- AVERAGE YIELD 32 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Located about ten kilometres from Dijon, Gevrey-Chambertin is one of the finest wine villages of the Côte de Nuits. In 1847 Only planted with Pinot Noir, Gevrey-Chambertin was the first village of the Côte d'Or to combine the village name with that of its best Grand Cru, hence Gevrey-en-Montagne became Gevrey-Chambertin. Les Cazetiers, recorded as Castiers in 1855, is located next to the Castle at the top of the hill allowing it to benefit from maximum exposure to the sun in the early hours of the day. The name Castiers means fortified place.

### *Wine tasting*

- TASTING NOTE This is distinctly Gevrey and displays ample sauvage character as well as dark pinot fruit, iron-infused earth and a hint of forest floor that can also be found on the nicely delineated, concentrated flavors that offer plenty of finishing depth on the firmly structured finish. Burghound.com - April 2007
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef - venison stew - mature cheeses
- SERVING TEMPERATURE 15-17°

### *Press review*

Gevrey-Chambertin 1er Cru "Cazetiers" 2005 - Jancis Robinson - January 2007 - 16.5/20  
Gevrey-Chambertin 1er Cru "Cazetiers" 2005 - Wine Spectator - May 2008 - 90/100  
Gevrey-Chambertin 1er Cru "Cazetiers" 2005 - Burghound.com - April 2007 - 90/100

