



# Louis Latour

MAISON FONDÉE EN 1797

## GEVREY-CHAMBERTIN 1<sup>ER</sup> CRU "LES CORBEAUX" 2003

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

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Clay and limestone
- AVERAGE YIELD 35 ha/hl
- 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*

Situated about 10 km from Dijon, Gevrey-Chambertin is one of the finest viticultural villages of the Côte de Nuits. In 1847 Gevrey-Chambertin was the first village of the Côte d'Or to join the village name with that of one of its Grand Crus - hence 'Gevrey-en-Montagne' became 'Gevrey-Chambertin. Les Corbeaux' has nothing to do with birds ('corbeau' translates literally as 'crow'). The name instead comes from the ancient french 'corbe' (curve). The vineyard of « Les Corbeaux » is influenced by the hillside of the Grands Crus and produces a powerful and complex wine.

### *Wine tasting*

- TASTING NOTE Intense red fruit and blackcurrant aromas, with musk and liquorice. This is a very powerful, voluptuous wine with tremendous harmony on the palate. To be cellared for between 8 to 10 years before enjoying.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef - venison stew - mature cheeses
- SERVING TEMPERATURE 15-17°

