



Louis Latour

MAISON FONDÉE EN 1797

GEVREY-CHAMBERTIN 1^{ER} CRU "LES CORBEAUX" 2005

- **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** This Premier Cru Gevrey-Chambertin « Les Corbeaux » is a rich, complex wine with intense fruit aromas and a very nice length on the palate. It has excellent potential for cellaring.
- **CELLARING POTENTIAL** 7-10 years
- **FOOD PAIRING** Beef - venison stew - mature cheeses
- **SERVING TEMPERATURE** 15-17°

