Louis Latour

MAISON FONDÉE EN 1797

GEVREY-CHAMBERTIN
2003

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

The Vine

- **AVERAGE VINE AGE** 30 years
- **SOIL** Chalk and limestone.
- **AVERAGE YIELD** 40 hl/ha
- **HARVEST** Hand picked

Vinification & Ageing

- **FERMENTATION** Traditional in open vats
- **AGEING** 10 to 12 months ageing in oak barrels, 20% 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. Planted only with Pinot Noir, here one finds the complete hierarchy of the Burgundian appellations: to the north, the premiers crus and to the south the grand crus. The village appellations are gathered on the bottom of the slope. The sparse and pebbly limestone-rich brown-red soils give Gevrey-Chambertin wines power and body. A great Côte de Nuits classic!

Wine tasting

- **TASTING NOTE** This wine sparkles with a deep garnet sheen and offers a delicious bouquet of wild strawberries. Medium-bodied, with a good-tannic structure and plenty of strawberry and wild fruit flavours, this is definately a wine worth waiting for. Tasted 09/02/05.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Hare stew - venison - mature cheeses.
- **SERVING TEMPERATURE** 14-15°

Press review

Gevrey-Chambertin 2003 - Burghound.com - April 2005 - 88/100

Gevrey-Chambertin 2003 - Decanter magazine - November 2005 - "Attractive"