



# Louis Latour

MAISON FONDÉE EN 1797

## GEVREY-CHAMBERTIN

2008

- REGION Côte de Nuits
- APPELLATION Gevrey-Chambertin
- VILLAGE 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 With a beautifully brilliant ruby color, the 2008 Gevrey-Chambertin reveals lovely aromas of spice, licorice, and wild raspberries accompanied by woody notes. The mouth is harmonious and balanced. The tanins melt away and one finds again the aromas of raspberry. This elegant wine has a very pretty freshness and finish, all delicate. It can be appreciated as soon as now with duck foie gras, roasted pear, and a beet compote. Tasted June 2011.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Hare stew - venison - mature cheeses.
- SERVING TEMPERATURE 14-15°

### *Press review*

Gevrey-Chambertin 2008 - Wine Spectator - June 2011 - 90/100

