Louis Latour

MAISON FONDÉE EN 1797

GEVREY-CHAMBERTIN
2015

- **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** Our Gevrey-Chambertin reveals aromas of lightly-wooded blackcurrant. On the palate blackcurrant and liquorice blend beautifully and are accompanied by a slight peppery finish, enhanced by silky tannins.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Hare stew - venison - mature cheeses.
- **SERVING TEMPERATURE** 14-15°

Press review

Gevrey-Chambertin 2015 - Wine Enthusiast - November 2017 - 91/100
Gevrey-Chambertin 2015 - Wine Spectator - October 2017 - 92/100
Gevrey-Chambertin 2015 - Burghound.com - April 2017 - 90/100