Louis Latour

MAISON FONDÉE EN 1797

GEVREY-CHAMBERTIN
2016

- **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 2016 has a dark colour with garnet lights. With an intense nose, this wine reveals earthy notes with subtle touch of cherry and cinnamon. The palate is long and harmonizes with elegance, pepper, coffee and black fruit aromas. We note very nice tannins giving to this wine a beautiful persistence.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Hare stew - venison - mature cheeses.
- **SERVING TEMPERATURE** 14-15°

Press review

Gevrey-Chambertin 2016 - James Suckling - February 2018 - 91/100