Louis Latour

MAISON FONDÉE EN 1797

GEVREY-CHAMBERTIN
2022

- **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** Dark ruby-red in colour, our Gevrey-Chambertin 2022 reveals a nose of liquorice and cloves with hints of smoke. The palate is full and round, revealing aromas of grilled coffee and mocha. This wine, with its velvety tannins, is very elegant.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Hare stew - venison - mature cheeses.
- **SERVING TEMPERATURE** 14-15°

Press review

Gevrey-Chambertin 2022 - Bill Nanson Burgundy Report - December 2023
Gevrey-Chambertin 2022 - Wine Spectator - 91/100
Gevrey-Chambertin 2022 - The Oenofiles by Robb Report - Wine of the week
Gevrey-Chambertin 2022 - James Suckling - 93/100