



Louis Latour

MAISON FONDÉE EN 1797

GEVREY-CHAMBERTIN 2024

- **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** A beautiful deep ruby colour adorns our Gevrey Chambertin 2024. Its black cherry and liquorice nose also reveals hints of vanilla. The palate is full and round, with silky tannins and hints of cherry and liquorice. The wine is long-lasting, with an airy finish.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Hare stew - venison - mature cheeses.
- **SERVING TEMPERATURE** 14-15°

