



# Louis Latour

MAISON FONDÉE EN 1797

## MAZIS-CHAMBERTIN GRAND CRU

2006

- REGION Côte de Nuits
- VILLAGE Gevrey-Chambertin
- APPELLATION Mazis-Chambertin Grand Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone.
- AVERAGE YIELD 30 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The Mazis-Chambertin is just next to the Chambertin, at the heart of the constellation of Grands Crus from Côte de Nuits. There used to be an ancient hamlet which disappeared around the Middle Ages: in ancient french, 'Mazis' meant 'country houses'. It is an extraordinary red wine, powerful and complex. A wine just waiting to blossom.

### *Wine tasting*

- TASTING NOTE This red has intense aromas of wild black berries with musk and woodbox undertones. It is powerful yet onctuous, thus revealing its harmonious character. To be layed down for 10-12 years
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Venison stew - roasted deer with pepper and mashed celery - mature cheeses.
- SERVING TEMPERATURE 16-17°

