



Bin No:

0263

*Wine: Chambertin Grand Cru
"Cuvée Héritiers Latour" 2007 Vt*

Country: France

Region: Cote de Nuits

Village: Gevrey-Chambertin

Appellation: Chambertin Grand Cru

Producer: Maison Latour

Vintage: 2006 Vt

Colour: Red

Grape Variety: 100% Pinot Noir

*Status: Still, Vegetarian - Vegan - Organic Viticulture
sustainable environmental management*

Allergens: contains sulphites

Body Value: C (A is light, E is full bodied)

abv: 13.0% - bottle size: 75cl



Tasting Note:

This wine has complex aromas of smoke, game and also hints of licorice and berries. On the palate, it evolves toward notes of mixed berries and earthiness with great aromatic persistence on the finish.

Winery information:

At the heart of a constellation of Grands Crus from Côte de Nuits is to be found Le Chambertin. The terroir of Chambertin is legendary for its exceptional richness due to a geological phenomenon called "alluvial fan". This deeply complex terroir is characterized by brown calcareous soils. It breeds a powerful and complex wine with a long ageing potential, combining the robustness of Pinot Noir and the taste of the "terroir". At the end of the 19th century the Latour family acquired 0.81 hectares in the Chambertin Grand Cru appellation, forming a beautiful parcel extending from the top to the bottom of the hillside, closer to that of Latricières rather than Clos de Bèze. We took the name of Chambertin "Cuvée Héritiers Latour," as the parcel has been passed down through the generations of Latour family descendants.

The soil in the vineyards of Gevrey-Chambertin is of Bajocian limestone base, chalky topsoil with gravel and clay.

The average age of the vines are 35 years with an average yield of 30 hl/ha.

Harvested by hand.

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner.

Fermentation takes place in traditional in open vats.

Ageing takes 10 to 12 months in French oak barrels, of which 100% of these are new and have been toasted (medium) made at Louis Latours own cooperage.

Cellaring Potential 10 - 15 years.

Food Recommendation:

Serving temperature 16 - 17°.

Venison stew - roasted female deer with pepper and mashed celery - Soumaintrain cheese

