



Bin No:
0261

Wine: **Gevrey-Chambertin 2011 Vt**
Country: **France**
Region: **Cote de Nuits**
Village: **Gevrey-Chambertin**
Appellation: **Gevrey-Chambertin**
Producer: **Maison Latour**
Vintage: **2011 Vt**
Colour: **Red**
Grape Variety: **100% Pinot Noir**
Status: **Still, Vegetarian - Vegan - Organic Viticultural sustainable environmental management**
Allergens: **contains sulphites**
Body Value: **C (A is light, E is full bodied)**
abv: 13.0% - bottle size: 75cl



Tasting Note:

The Gevrey-Chambertin 2011 has a deep ruby red colour. It has peppery aromas of cherry and liquorice. In the mouth, it is ample with notes of blackcurrant and sap. It has lovely persistent tannins.

Winery information:

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 you find 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 limestonerich brown-red soils give Gevrey-Chambertin wines power and body.

A great Côte de Nuits classic!

*The soil in the vineyards of Gevrey-Chambertin is of chalk and limestone.
The average age of the vines are 30 years with an average yield of 40 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 20% of these are new and have been toasted (medium) made at Louis Latours own cooperage.
Cellaring Potential 3 - 5 years.*

Food Recommendation:

*Serving temperature 16 - 17°
Venison - mature cheeses*

