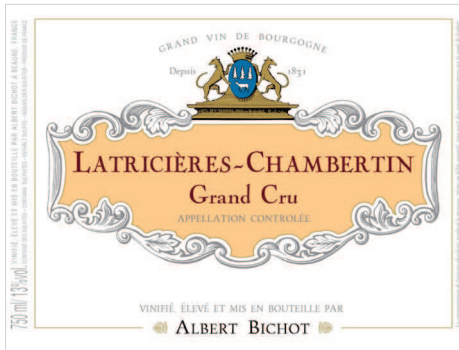


LATRICIÈRES-CHAMBERTIN GRAND CRU



Côte de Nuits

100 % Pinot Noir

AOC Grand Cru

The vineyard:

Calcareous clay soil
 overlying Bajocian crinoidal
 limestone marls

Vinification:

Temperature-controlled conical oak vats
 20 to 28 days

Ageing:

100 % oak barrels
 50 % new oak
 14 to 16 months

Latricières-Chambertin is a satellite of Chambertin, located at the edge of the Morey-Saint-Denis appellation, between the famous Mont Luisant mountain and Chambertin. The soil here is composed of calcareous clay overlying marl atop thick limestone beds. The soil is lean and a thin layer of silica scree from the Grissard valley can be seen at the surface. "Tricière" means "poor soil", but despite this, the soil's characteristics yield wines redolent of notes of wild fruit and subtle complex spices.

Tasting notes

The nose is both delicate and intense, with fruity aromas of blackcurrant and raspberry with a floral touch of rose. The palate's structure is imposing yet supple and silky. Perfect balance and a stunning finish.

Food/wine pairing

A perfect match for red meats, game, and ripe or strong aged cheeses.

Serving and cellaring

Serve between 16° and 17°C. (60°F - 63°F)

This wine may be laid down for 10 to 20 years or more.

