



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1<sup>ER</sup> CRU "AUX CRAS"

- REGION Côte de Beaune
- APPELLATION Beaune Premier Cru
- VILLAGE Beaune
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 20 years
- SOIL Clay and limestone
- AVERAGE YIELD 40hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The Beaune Aux Cras vineyard is positioned on the top of the hillside behind the town of Beaune on the site of an old quarry. Evidence of its history can be seen in its incredibly rocky soils and the name Cras which is derived from C(a)racos meaning rocky hill. The vineyard is made up of three terraces each contained by limestone walls; the sun's reflection on these walls and the additional luminosity it provides promotes the early development of the vine and its grapes.

### *Wine tasting*

- TASTING NOTE Our Beaune 1er Cru "Aux Cras" has a pale golden colour that darkens a little with age. On the nose it is a mix of almonds, dried fruits and white flowers. In the older vintages of this wine it is not rare to find aromas of undergrowth as well as buttery, honey or spicy hints such as cinnamon. This wine is smooth and also has good acidity. It is overall a harmonious wine.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Sweet and savoury dishes - fish - Soumaintrain cheese
- SERVING TEMPERATURE 12-14°

