



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1^{ER} CRU "AUX CRAS" 2005

- 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 An ample wine that will enchant you with its vanilla aromas, complemented with butter cake and almond notes. A wine with great length on the palate, it will evolve wonderfully and should be enjoyed in the next three to five years. Tasted January 2007
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Sweet and savoury dishes - fish - oumaintrain cheese.
- SERVING TEMPERATURE 12-14°

