



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1<sup>ER</sup> CRU "CLOS DES AVAUX" - HOSPICES DE BEAUNE

- REGION Côte de Beaune
- APPELLATION Beaune Premier Cru
- VILLAGE Beaune
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE YIELD 40hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels
- BARRELS Hospices de Beaune barrels



### *Description*

The name Les Avaux draws its origin from the lieu-dit Vaux - or Val - designating a depression in the hillside where the vines are situated. Before the Revolution, they belonged to the Hospices de la Charité. Vineyards planted in 1944 and 1948 make up 45% of the Cuvée.

### *Wine tasting*

- TASTING NOTE This Beaune Premier Cru "Clos des Avaux" has a dark ruby color. Its bouquet is complex with notes of red and black fruits. The palate is full with aromas of blackcurrant, morello cherry and silky tannins.
- CELLARING POTENTIAL 10 years
- FOOD PAIRING Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses
- SERVING TEMPERATURE 15-17°