



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "CLOS DES MOUCHES"

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

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 40hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Beaune Clos des Mouches owes its name to the great number of bees present in the vineyard. In old Burgundian bees were called Mouches à miel (Honey flies) or sometimes just Mouches (flies). This Clos is located on a hillside and has southerly exposure. The soils are made of brown limestone, irregularly mixed with clay or sand; they are well suited to the Pinot Noir grape and contribute towards Beaune Premier Cru Clos de Mouches' richness.

Wine tasting

- TASTING NOTE Subtle and fine aromas of dark berries and musk with spicy notes. this wine is powerful, smooth and refined in the mouth. To keep for 6-8 years
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

