



# 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°

