



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "DOMAINE LATOUR"

1996

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

The Vine

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

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 8 to 10 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The vineyard of Beaune faces east and overlooks the city just below. Almost entirely located on a slope the vineyard has a broad diversity of climates at the Premier Cru level. Domaine Louis Latour produces this wine from the two Premier Cru vineyards of "Perrières" and "Clos du Roi". The clay, limestone soils and the ideal aspect of these vineyards consistently produce an excellent wine year after year. The relatively old vines in these vineyards produce a wine with the ability to develop with age.

Wine tasting

- TASTING NOTE Blended from the Domaine 1er Cru vineyards of « Perrières » and « Clos du Roi », this wine had a gentle garnet colour. The bouquet was more subtle with hints of raspberry and good fruit character whilst the palate was more complex expressing this raspberry fruit layered with sweet vanilla oakiness. A wine of great finesse and charm with an impressive length.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses.
- SERVING TEMPERATURE 15-17°

