



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1^{ER} CRU "LES AIGROTS" 2001

- REGION Côte de Beaune
- APPELLATION Beaune Premier Cru
- VILLAGE Beaune
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/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

« Les Aigrots » is situated to the south of the Beaune appellation, close to Pommard and adjacent to the famous « Clos des Mouches ». The gentle slope of this climat and its excellent exposure ensure the maturation of the grapes during the growing season. In the Burgundian dialect, the word 'aigrot' is used for holly bushes with thorny leaves. The vegetation of this place was thorny and prickly when it was given this name.

Wine tasting

- TASTING NOTE Beaune 1er Cru 'Les Aigrots'.
A brilliant golden straw hue with medium opacity and thick viscosity. Youthful fruits and delicate aromas of lemon enrapture before a crisp acidity blends joyously on the palate with a full structure and lasting minerals. A powerful premier cru still in its early stages. Tasted 22/01/03.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish - soft cheeses
- SERVING TEMPERATURE 12-14°

