



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1<sup>ER</sup> CRU "PERRIÈRES" 2006

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

### *The Vine*

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

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

In the north of the appellation of Beaune and exposed to the East, you can find parts of the faces of old limestone quarries with various fine limestones. Our plot of Beaune "Perrières" measures 1,32 ha. The clay-limestone soils of "Perrières", which are shallow and poor due to the steep inclination, produce a powerful and structured red wine with a perfect ageing potential.

### *Wine tasting*

- TASTING NOTE The nose reveals delicate aromas of blackcurrant and liquorice. The tannins are smooth and the whole expresses much finesse and lingers for a while. Tasted August 2008.
- CELLARING POTENTIAL 7-10 ans
- FOOD PAIRING Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses
- SERVING TEMPERATURE 15-17°

