



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU ROUGE 2006

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

The Vine

- AVERAGE VINE AGE 30 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

The vineyard of Beaune faces east and overlooks the city just below. Almost entirely located on a slope, the vineyard has a broad classification of climates at a Premier Cru level. Beaune remains to this day the wine capital of Burgundy. The soils are made of brown limestone, irregularly mixed with clay or sand, they suit the Pinot Noir grape ideally and contribute very much towards to the richness of the Beaune 1er Cru.

Wine tasting

- TASTING NOTE With a solid ruby red colour this Beaune 1er Cru reveals aromas of violets accompanied by elegant hints of wood. In the mouth the wine is round and expresses tasty notes of morello cherry reinforced by a pretty touch of oak.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Grilled meat - "coq au vin" - mature cheeses
- SERVING TEMPERATURE 15-17°

