



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1ER CRU ROUGE 2010

- 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 The Beaune 1er Cru 2010 has a beautiful garnet color. It exudes aromas of black fruits like cassis and floral notes of peppermint and dried fruit. The mouth is round with lots of freshness and fruit. Fine length.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Grilled meat - "coq au vin" - mature cheeses
- SERVING TEMPERATURE 15-17°

