



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "VIGNES FRANCHES" 2010

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

The Vine

- AVERAGE VINE AGE 35 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, 25% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Historically the owners of this area did not have to pay tax on the land, hence the name 'Vignes Franches' ('free vines'). The Beaune Premier Cru "Vignes Franches" parcel, important part of Domaine Louis Latour, is found mid-slope. The clay soils are scattered with small pebbles which allows for easy drainage of water. Here we find the same opulence as in neighbouring Pommard, as well as an extremely pleasant fruit-forwardness even when young. It is one of the best Premier Cru vineyards of Beaune, producing a wine that is capable of ageing to perfection for a considerable period of time.

Wine tasting

- TASTING NOTE With its lovely ruby red colour, the Beaune Vignes Franches 2010 displays the classic aromas of the noble Pinot Noir: cherry, liquorice and some slightly spiced notes. The tannins are smooth and adds structure to the wine, giving it a wonderful elegance, the overall is well balanced.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses.
- SERVING TEMPERATURE 15-17°

Press review

Beaune 1er Cru Vignes Franches 2010 - Tom Cannavan's wine-pages.com - August 2015 - 91/100

Beaune 1er Cru "Vignes Franches" 2010 - Wine Spectator - October 2013 - 90/100

Beaune 1er Cru "Vignes Franches" 2010 - Jancis Robinson - January 2012 - 16/20

